

Terrigal's Biggest Christmas Party

Menu

- Selection of bread rolls, French bread sticks and sourdough
- Antipasto with double smoked ham, salami, prosciutto, char grilled Mediterranean vegetables, dips and grissini

Seafood

- Tasmanian smoked salmon with caper berries and pickled cucumber
- Sydney rock oysters
- Fresh steamed tiger prawns with lemon and cocktail sauce

Hot Selection

- Roasted king salmon fillet, asparagus and lemon beurre blanc
- Chermula roasted leg of lamb, sweet potato puree, pan juices
- Corn-fed chicken breast, roasted button mushrooms, porcini cream
- Roasted rosemary chat potatoes
- Panache of steamed market vegetables
- Caper, olive, sundried tomato linguini, basil cream

Salads

- Traditional Caesar salad with baby cos, bacon, croutons, parmesan, egg and dressing
- Potato, chive and crisp prosciutto salad
- Blackened salmon sashimi, preserved lemon, chives and roasted chilli oil
- Master stock pork belly salad with steamed Asian greens, crispy fried noodles, salt and chilli roasted pine nuts and shallots
- Roasted baby beetroot, orange, Spanish onion, parsley and crumbled feta

Dessert

- Noel log
- White chocolate, raspberry and walnut cake
- Chocolate profiteroles
- Lemon cream and berry pavlova
- Triple chocolate fudge cake
- Steamed plum pudding and brandy custard
- Cinnamon and star anis syrup strawberries with vanilla whipped cream
- Fresh seasonal fruit platter
- Australian cheese platter with dried fruits and baked breads