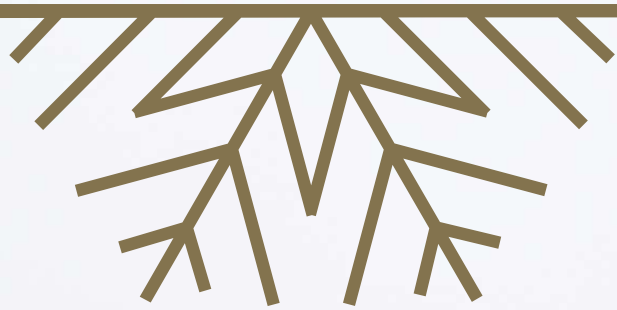




# *Geebung Christmas Menu*





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# Christmas Sit Down Menu

Choice of two items served alternately

Two course \$45 pp

Three course \$55 pp

*Artisan bread rolls*

*Entree*

*smoked salmon tart, tomato remoulade*

*chicken liver parfait, cornichons, toasted brioche*

*balsamic tomato, bocconcini, tart, green olives & basil oil*

*salad of baby gem, chicken, egg, bacon, focaccia croutons & shaved parmesan*

*Main*

*roast turkey breast, sage & chestnut stuffing, cider jus*

*maple whisky glazed leg ham off the bone, cranberry & orange relish*

*low & slow roasted beef, Yorkshire puddings, seeded mustard jus*

*roasted vegetable & charred onion tart, sauce romesco*

*Dessert*

*traditional Christmas pudding, roasted orange anglaise*

*individual pavlova, seasonal fruit & chantilly cream (gf)*

*vanilla bean panna cotta, berry compote*

*profiteroles with vanilla cream, warm chocolate fudge sauce*





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# Christmas "tis the season" menu

Buffet \$48pp

*Artisan bread rolls*

*carrot, honey & cumin salad  
orecchiette pasta salad, peas, mint & organic yoghurt  
cos lettuce, bacon, garlic croutes & parmesan dressing  
potato salad, seeded mustard, gherkins, egg & dill mayonnaise*

*choice of two of the following  
roast turkey breast, sage & chestnut stuffing  
maple whisky glazed ham, cranberry & orange relish  
slow roasted grass-fed angus beef, braised onions & mushrooms  
grilled reef fish, w/ herb crust, tomato & white wine butter*

*roasted chat potato w/ rosemary salt  
roast root vegetables  
seasonal vegetables in lemon oil*

*chef's mini desserts  
mini pavlovas, seasonal fruits, berry compote  
double chocolate brownie bites, fudge sauce  
Christmas puddings, roasted orange anglaise*

