

Come & Celebrate Christmas with

CQfunctions

3 Course Gourmet Christmas Dinner Menu

\$55 per person

Entrée

Smoked salmon slices sandwiched with roasted red capsicums, zucchini & haloumi cheese on a crispy fennel salad with caper berry aioli

Fish fillet roulade with blue swimmer crab mousse, lightly poached in champagne & served with baby beetroot chips & a wasabi hollandaise with cracked black pepper

Char grilled vegetable stack with eggplant, red capsicum, zucchini, pumpkin, sweet potato & cream cheese, drizzled with sweet mango & raspberry coulis.

Antipasto Platter – shared platter one per table: selection of grilled vegetables, continental meats, selection of cheeses, bread, biscuits.

Main Course

Eye fillet steak mignon, char grilled and slow baked in the oven to perfection served with tarragon flavoured béarnaise and a red wine jus on roasted baby potatoes and vegetables

Lamb short loin medallions filled with dried apricot, pistachio, plums and wilted baby spinach served with a roasted red capsicum sauce, gratin potatoes and green beans

Chicken supreme filled with cream cheese and smoked salmon mousse served with roast potatoes, eggplant, zucchini, capsicums accompanied by a light lemon butter sauce

Dessert

Steamed plum pudding served warm with brandy sauce, vanilla bean ice cream & pistachio, almond biscotti

Mixed fruit tarts served with chocolate éclair, dried figs marinated in cherry liquor & spiced pear paste

Apple pie served warm with a chocolate caramel cube, vanilla ice cream & a ginger, cinnamon & honey sauce

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Christmas Grazing Menu

\$45 per person

Canapé Selection

Smoked salmon & crispy vegetable rice paper rolls with honey, lemon, ginger & coriander dipping sauce

Bruschetta, bocconcini topped with roasted cherry tomatoes & basil pesto

Chicken tenderloin pieces marinated with lemon grass, coriander & lime juice, lightly crumbed & served with red papaya & crystallized ginger puree

Tempura crumbed crispy prawns served with spicy honey soy sauce

Grazing Boxes

Honey soy marinated salmon pieces served on thin egg noodles with shredded snow pea & capsicums

Salt & Pepper calamari with shoe string fries & garlic aioli

Lamb Korma with basmati steamed rice

Chicken & Mushroom risotto with shaved parmesan cheese

Roasted diced eggplant, pumpkin, fennel, capsicums, mushrooms & onions with a sun dried tomato & olive risotto

To Finish

Selection of: mini fruit mince tarts, caramel slice, chocolate brownie