



# Clarion Hotel on Canterbury Christmas Function



## Menu

### Entree

- Duck liver parfait, rhubarb compote, olive oil crouton (x)
- Pear and almond tart, wild rocket and parmesan salad, house dressing (v)
- Prawn cocktail, baby cos lettuce, Marie Rose sauce, lemon wedge (g)
- Salt and pepper calamari, bean sprout, snow peas and mint salad, lime aioli

### Main Course

- Roast turkey, honey glazed ham, stuffing, sweet potato mash, baby asparagus, red current jus (g)
- Seared Atlantic salmon, Kipfler potato, prawn and tarragon, lemon sauce (g)
- Grilled Beef sirloin, parsnip puree, potato gnocchi, baby spinach, red wine jus (x)
- Roast pumpkin, baby spinach, semi dried tomato Rossini pasta, feta cheese (v)

*All Main Courses served with Seasonal Vegetables and Greek Salad per table for Dinner only*

### Dessert

- Christmas pudding, brandy custard, toffee ice cream (x)
- Duo of chocolate tart, double cream, hazelnut praline, raspberry coulis
- Lemon meringue pie, berry compote, lime sorbet
- Vanilla panna cotta, apple and pear puree, pistachio biscotti (x)

(g) gluten free (v) vegetarian (x) gluten free by request

**Inclusive of a Freshly brewed Tea & Coffee Buffet, a Bon Bon per person and Christmas Table Centerpieces.**

#### Lunch

Includes a glass of wine

- 2 course set, \$45 per person
- 2 course choice, \$55 per person
- 3 course set, \$60 per person
- 3 course choice, \$70 per person

#### Dinner

- 2 course set, \$46 per person
- 2 course choice, \$55 per person
- 3 course set, \$59 per person
- 3 course choice, \$72 per person

Set Menu is a choice of 2 dishes per course served alternate style (50/50)  
Choice Menu is a limited a la carte menu, please choose 3 dishes per course



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## Buffet

### Cold

Fresh seafood platter, lemon wedge, Marie rose sauce (g)  
Sliced meat platter, garlic herb crouton, baby capers  
Sliced smoked salmon, fennel and dill salad, olive oil (g)  
Mediterranean vegetable platter, grissini, tzaziki dipping sauce (v)

### Main Course

Roast turkey, honey glazed ham, stuffing, red current jus (g)  
Grilled Beef sirloin, caramelised onion, whole grain mustard jus (g)  
Seared Atlantic salmon, baby asparagus, lemon sauce (g)  
Roast chat potato, olive oil, garlic, rosemary (v)  
Roasted vegetables, pumpkin, sweet potato, carrots (v)

### Salads

Fresh Greek salad, olives, tomato, cucumber, red onion, house dressing (v, g)  
Char grilled vegetable pasta salad (v)  
Roast pumpkin, semi dried tomato, Dukkah spice, baby spinach (v, g)  
Roasted potato salad, wholegrain mustard, mayonnaise, red onion (v)

### Dessert

Traditional Christmas pudding, brandy custard (x)  
Seasonal fresh fruit platter (g)  
Selection of local cheese, quince paste, crackers  
Pavlova, vanilla whipped cream, strawberries (g)

(g) gluten free (v) vegetarian (x) gluten free by request

**Inclusive of a Freshly brewed Tea & Coffee Buffet, a Bon Bon per person and Christmas Table Centerpieces.**

#### Lunch or Dinner

minimum of 30 guests

\$70 per person

\$60 per person (without Cold selection)



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## Cocktail

### Canapés

Tempura prawns, chilli relish  
 Natural oyster, lemon wedge (g)  
 Mango and coriander oyster  
 Mushroom aranchini balls, peto (v)  
 Spicy chorizo sausage, garlic aioli  
 Pork dumpling, soy sauce  
 Angus meatballs, tomato relish (g)  
 Lamb samosas, tzaztiki dressing  
 Caramelised onion tart, feta cheese (v)  
 Mini crab cakes, lime aioli

Chicken satay skewers (g)  
 Chicken, leek and camembert pie  
 Salt and pepper squid, lime aioli  
 Spring rolls, sweet chilli sauce  
 Pork and prawn rice paper rolls (g)  
 Spinach and ricotta filo parcels (v)  
 Tomato, bocconcini and basil skewers (v,g)  
 Mini beef Wellington  
 Smoked salmon and dill mousse with a  
 sesame cone

### Something More Substantial

Flathead tails, fat boy chips, tartare sauce  
 Mushroom and pea risotto, shaved parmesan (v, g)  
 Crispy lemon chicken, hoi ken noodle salad  
 Black bean beef, baby boc choy, steamed rice

(g) gluten free (v) vegetarian (x) gluten free by request

**Inclusive of a Freshly brewed Tea & Coffee Buffet, Bon Bons and  
 Christmas Table Centerpieces.**

### Canapé Menu

\$3 per piece

Suggested pieces per person

1/2 hour, 4 pieces, \$12 per person\*

1 hour, 8 pieces, \$24 per person\*

2 hour, 12 pieces, \$36 per person\*

*\*Price doesn't include freshly brewed tea and coffee buffet*

### Canapé Packages

18 pieces per person served over a 3 hour period

Chef's Selections, \$44 per person *Chef's choice of 6 varieties*

Your Choice, \$52 per person *Your choice of 7 varieties*

Something More Substantial, \$60 per person *Your choice of 8 varieties plus one SMS*