



Alternate Serve Plated Menu:

Two Course- \$48pp (main + dessert)

Three Courses - \$60pp

Entrée Selection

Bacon and vintage cheddar arancini with Japanese mayonnaise and capsicum coulis

Caramelised pork belly salad

Duck terrine with pickled cherries and fresh sourdough

Traditional prawn cocktail with house made marie rose

Main selection

Orange and maple baked ham with roasted kipfler potatoes, seasonal greens and red wine jus

Sliced turkey breast with potato lotus, seasonal vegetables and cranberry jus

Chicken breast with sweet potato galette, broccolini and tomato, capsicum and lime salsa

Eye fillet with potato lotus, broccolini, caramelised onion jam and shiraz jus

Dessert selection

Mini steamed Christmas pudding with crème anglaise and brandy mascarpone

Chocolate crème brulee with salted caramel macaron and vanilla ice cream

Christmas favourite – individual pavlova with fresh seasonal fruit and cream

Christmas trifle with jelly and summer berries

For Further information or to book please email sales@parklandsresort.com.au or call
6372 4500