

CHRISTMAS @ THE FREEWAY

1st Menu Package - \$50 per head

Canapes

Entrees

- King Prawn, Avocado & Mango Salad with traditional Cocktail Sauce
- Chicken Salad with Tangy Lime Dressing Poached Chicken tossed with Onion, Bellpepper, Tomato & Mixed Lettuces.

Mains

- Roasted Turkey, Pork & Glazed Baked Leg Ham served with Sweet Potato Wedges & Steamed Vegetables
- Cranberry, Apple Sauce & Gravy on the side
- Crusty Bread Rolls

Dessert

- Christmas Pudding served with Brandy Analgise
- Chocolate Vanilla Log Cake
- Tea or Coffee & Fruit Mince Tarts

2nd Menu Package - \$40 per head

Choice of two from each course when booking

Entrees

- Wild Rocket Salad with Pear & Pine Nuts tolled in Balsamic Dressing & topped with freshly grated Parmesan Cheese
- Nicoise Salad of Grilled Marinated Fish Fillet topped with Haricot Beans, Potato, Egg, Tomato & Aragula
- Terrine of Crab Meat marinated with Asian spices nestled on a bed of Avocado Mousse
- Seasonal Tomato Salad Lettuce sprinkled with Feta Cheese. Tomatoes, Green Beans & Olives tossed in Garlic Vinaigrette.
- Wild Mushroom Salad sautéed wild mushroom with Parmesan Cheese with Aragula Salad in Balsamic Dressing
- Chicken Salad with Tangy Lime Dressing Poached Chicken tossed with Onion, Bellpepper, Tomato & Mixed Lettuces.
- King Prawn, Avocado & Mango Salad with traditional Cocktail Sauce

Mains

- Oven Roasted Turkey Breast with Cranberry Sauce
- Crispy Cracking Porkloin with Apple Sauce
- Slow Roasted Roast Beef with Red Wine Jus
- Poached Fish with Pesto & Served with Creole Sauce
- Salmon wrapped in filo pastry with Pesto & Pumpkin puree served with Orange Sauce

All mains served with Sweet Potato Wedges & Steamed Vegetables
Vegetarian Choice upon Request

Dessert

- Christmas Pudding served with Brandy Analgise
- Flourless Chocolate Cake served with Raspberry Coulis
- Fruit Trifle served with Vanilla Custard Sauce
- Chocolate Vanilla Log Cake
- Fruit Mince Tarts

3rd Menu Package

Canapes & Finger Food Packages also available upon request