



Sunflower seed and rye, butter
Roasted leg of ham, orange brown sugar glaze
Roasted turkey breast, mustard glaze
Roasted chat potatoes & brussel sprouts
Maple roasted parsnip, fresh sage
Field mushroom, roasted, blue cheese and parsley
Rocket watercress, fennel salad, balsamic

Fresh seafood platter, yummy prawns, oysters (**supplement**)
Roasted lamb shoulder mint and thyme (**supplement**)
Baked ocean trout dill and pickles (**supplement**)





Savoury

Turkey skewers with cranberry dipping sauce

Cold meat platter, chicken, turkey, ham off the bone

Prawn skewers with garlic aioli (Supplement \$5)

Homemade grissini wrapped in prosciutto, country mayonnaise

Smoked salmon, Bellini, dill crème fraiche, caper berries

Duck sliders with plum sauce & fresh shallots





Sweets

*OPC's almond mince pies
Christmas brownie, brandy soaked cranberries
Gingerbread biscuits
Mini chocolate profiteroles
Gluten free mulled wine muffins
Mixed spiced muffins
Gluten free orange and almond cake
Gluten free frangipani slice*

English style steamed fruit pudding \$5 per person





Gift Boxes

Treat your clients or staff to amazing gift boxes this Christmas

Chef's Selection Sweets – Small - 10 pieces

Chef's Selection Sweets – Medium – 15 pieces

Chef's Selection Sweets – Large – 20 pieces

Chef's Selection Sweets

Christmas brownie, brandy soaked cranberries

Gluten free frangipani slice

Gingerbread biscuits

OPC's almond mince pies

Caramel Slice

Macarons

