

\$32.00pp + gst

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 (**\$10 supplement**)

Roasted lamb shoulder mint and thyme (**\$8 supplement**)

Baked ocean trout dill and pickles (**\$8 supplement**)





Festive shared platters – 30 pieces \$90 + gst

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 platters 30 pieces \$90 + gst

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 \$22

Chef's Selection Sweets – **Medium** – 15 pieces - \$33

Chef's Selection Sweets – **Large** – 20 pieces - \$44

Chef's Selection Sweets

Christmas brownie, brandy soaked cranberries

Gluten free frangipani slice

Gingerbread biscuits

OPC's almond mince pies

Caramel Slice

Macarons

