

pulpkitchen

CATERING *Food by design*

Christmas Morning / Afternoon Tea Menu

(These Menus can be mixed & matched – may change pricing though)

Available on Disposable or Ceramic Platters

Includes Napkins

We will cater to any Dietaries separately

Menu A

\$8.50pp + GST

Xmas Sausage Roll with Sage & Onion Stuffing, Smoked Cheddar & Onion Jam
Smoked Chicken, Pistachio, Apricot & Orange Pinwheel Sandwiches (2pp)
Chocolate & Caramel Truffles (*looks like Plum Pudding*) (GF)

Menu B

\$8.50pp + GST

Smoked Chicken, Pesto, Brie & Confit Tomato Tarts
Honeyed Roast Beef & Mustard Club Sandwich with Watercress, Mayo, Brie & Onion Jam (1pp)
Santa Balls with Cointreau, Pistachio & Cranberry dipped in White Chocolate with Gold Lustre

Menu C

\$8.50pp + GST

Chicken, Cranberry & Brie Tartlettes
Smoked Salmon & Herbed Cream Cheese Roulade with Asparagus
Chocolate Dipped Strawberries (GF)

Menu D

\$9.50pp + GST

Ham of the Bone Mini Croissant with Brie, Apricot & Ginger Chutney
Fresh Asparagus Rolls with Mint & Orange Cream Cheese Butter (V)
Mini Xmas Mince Pies

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Christmas Lunch Menu A

\$17.00pp + GST

Ham off the Bone, Apricot Relish, Brie, Spinach, Tomato, Slaw on a Wholemeal Bun

Fresh Asparagus Rolls with Mint & Orange, Cream Cheese Butter (1pp)

Smoked Chicken, Avocado, Cucumber, Pesto, Aioli & Spinach Club Sandwiches (2pp)

Xmas Sausage Roll with Sage & Onion Stuffing, Smoked Cheddar & Onion Jam

Selection of;

Chocolate Dipped Strawberries (GF)

Mini Xmas Mince Pies

Christmas Lunch Menu B

\$17.50pp + GST

Honeyed Roast Beef & Mustard Club Sandwich with Watercress, Mayo, Brie & Onion Jam (1pp)

Smoked Chicken, Pesto, Brie & Confit Tomato Tartlettes

Beef, Field Mushroom, Black Beer & Truffle Mash Pies

Bacon, Pea & Mint Arancini Balls with Sundried Tomato Aioli

Selection of;

Santa Balls with Cointreau, Pistachio & Cranberry dipped in White Chocolate with Gold Lustre

Marmalade, Blueberry, Lemon Curd & Cream Tarts

Christmas Lunch Menu C

\$18.50pp + GST

Ham of the Bone Mini Croissant with Brie, Apricot & Ginger Chutney

Manuka Smoked Salmon & Herbed Cream Cheese Roulade with Asparagus

Creamy Chicken, Field Mushroom & Tarragon Vol Au Vents

Xmas Sausage Roll with Sage & Onion Stuffing, Smoked Cheddar & Onion Jam

Selection of;

Chocolate & Caramel Truffles (*looks like a Plum Pudding*) (GF)

White Xmas Fudgy Slice

Christmas Buffet Menu

(Includes Serving utensils, Chaffing dishes, Crockery, Cutlery, 2 x Chefs at carving station)

\$45.00pp + GST: Choose 3x Meats, 2x Salads, 3x Sweet Ending

\$37.50pp + GST: Choose 2 x Meats, 2 x Salads, 2 x Sweet Ending

Additional: 2 x Front of House Staff

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Includes Napkins

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Main Event

Butterflied & Carved Leg of Lamb with Mexican Style Marinade, Harissa & Yogurt Dressing

Smokey Quince Glazed Whole Ham on the Bone (carved). Apple Mustard, Apricot & Ginger Chutney

Bacon Wrapped Breast of Chicken with Apricot Glaze, Pistachio & Sage Xmas Stuffing, Homemade Cranberry, Mulled Wine Chutney with Pan Gravy

Honey Mustard Glazed Loin of Beef with Watercress, Horseradish Cream & Red Wine Gravy

New potatoes with mint & parsley butter (included)

Salads

Xmas Salad of Baby Spinach, Peas, Asparagus, Broccoli, Avocado, Courgette Ribbons & Strawberries with a Green Goddess Dressing

Summer Slaw with Sweet Soy, Caramelized Grains, Mint with a Zesty Dressing

Ratatouille Salad with Courgettes, Roasted Peppers, Slow Roasted Tomatoes, Charred Onion, Aubergine with Black Garlic Honey Sherry Vinegar & thyme Vinaigrette

Sweet Ending

Summer Fruits Pavlova Roulade with Toasted Coconut & Natural Yogurt

Chocolate & Caramel Brownie with Ooey Goey Fudge Sauce & Vanilla Ice-cream

Boozy Berry Trifle with Soft Whipped Cream & Bitter Chocolate

Xmas Pudding with Brandied Custard