



## GOURMET CHRISTMAS ROAST

**GOURMET MENU** For guest numbers under 50 please call our helpful office staff for a personalised quote  
\$40pp (50-79 guests) | \$38pp (80-109 guests) | \$36pp (110+ guests) incl GST

Succulent roast turkey with stuffing, gravy and cranberry  
Honey glazed ham with mustard  
Your choice of **1 x Potato** - from list below  
Freshly baked bread rolls with butter portions  
Your choice of **4 x Salads or Hot Vegetables** - from list below  
Quality crockery, cutlery, napkins and all required service equipment

### ADDITIONAL COSTS

#### \*Service Staff\*

Chef hourly rate Mon-Fri \$50 / Sat \$55 / Sun \$60 | Wait hourly rate Mon-Fri \$45 / Sat \$50 / Sun \$55 (Minimum of 3 hours)  
Staff requirements are determined on an individual function basis & depend on your final guest number & menu selection;  
this will be advised by Cherry's office staff

**POTATO** herbed potatoes with oven roasted tomato & onion | Idaho potatoes with sour cream | creamy potato bake  
steamed baby chats in parsley butter | creamy mashed potato

**HOT VEGETABLES** vegetable medley | roasted pumpkin | mashed pumpkin | honey & sesame glazed carrots | minted peas  
cauliflower cheese bake | mediterranean vegetable bake (v / vn / gf, egg, nut & dairy free)

**SALADS** mixed garden | Greek | coleslaw | caesar | potato | sweet potato | Italian pasta | baby spinach, orange & almond  
apple, walnut & cos | roasted pumpkin, walnut, feta & spinach | roasted pumpkin, chickpea & salad greens | cajun corn | baby pea  
baby beetroot | couscous, chickpea, orange & date | quinoa, almond, olive & lemon

### ADDITIONAL MENU OPTIONS

Additional Roast Meat and / or Buffet Dish - per selection from the following (see Gourmet Roast / Buffet menu for full list)  
roasted beef with mustard and herb crust | succulent roast pork with a spiced plum glaze | classic roast chicken with lemon & thyme  
beef lasagne - layered with a rich meaty sauce | chicken, mushroom & red capsicum in a chardonnay & cream sauce  
beef stroganoff - tender strips of beef slow cooked with mushrooms, a little spice & sour cream | vegetarian lasagne - layered with chargrilled  
vegetables | mediterranean vegetable bake (vegetarian / vegan / gluten, egg, nut & dairy free) .....+ \$5.00pp

Additional Salad or Hot Vegetable - per selection ..... + \$2.50pp  
Desserts - select up to 3, over 80 guests select up to 4 (includes quality crockery, cutlery & staff to serve) .....+ \$6.00pp  
Assorted teas & Moccona coffee (includes disposable cups & staff - only with dessert) .....+ \$2.50pp  
Assorted teas & percolated coffee (includes disposable cups & staff - only with dessert) .....+ \$3.50pp  
Upgrade to quality cups and saucers + \$1.10pp

**DESSERTS** chocolate mud cake | bacci fudge cake | cookies & cream mud cake | red velvet cake | black forest cake  
salted caramel nut tart | lemon lime brulee tart | cherry berry cheesecake | lemon mango cheesecake  
Kahlua & hazelnut cheesecake | sticky date cake with butterscotch sauce | chocolate almond cake (GF) | orange tea cake (GF)

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.  
Prices include GST and are valid from 1 Feb 2019 however are subject to change without notice.