

DROP-OFF 'CHRISTMAS IN JULY' ROAST

DROP-OFF MENU For guest numbers under 30 please call our helpful office staff for a personalised quote

\$36pp (80+ guests) | \$38pp (50-79 guests) | \$42pp (40-49 guests) | \$46pp (30-39 guests) **incl GST** Delivery fee applies

INCLUDES

Succulent roast turkey breast (gf) (pre-sliced in gravy)

Honey glazed ham (pre-sliced - served cold) (gf)

PLEASE NOTE alternatively swap for one of the roast meat options below

Apricot & sage stuffing

Herbed potatoes with oven roasted tomato & onion (gf)

Cauliflower cheese bake

Roasted pumpkin (gf)

Minted peas (gf)

Freshly baked bread rolls with butter portions

Condiments (cranberry & dijon mustard)

BASE MENU is delivered ready to serve and does not include: plates, cutlery, napkins, serving utensils or staff

ROAST MEATS

Roast beef with a pepper and herb crust (pre-sliced in gravy) | Roast pork (scotch) with an apricot glaze (pre-sliced in gravy)

ADDITIONAL OPTIONS

Biodegradable plates, cutlery and napkins + \$2pp

Roasted vegetable bake (vn/gf/nf)..... + \$6pp

Vegetable medley (gf) and / or Honey & sesame glazed carrots (gf) (per selection) + \$3pp

Please refer to our **Drop-off Platter menu** for pre-dinner and / or dessert options

FOOD ALLERGY INFORMATION

If you or any of your guests have an allergy or dietary restrictions, please urgently inform us, and we will be happy to accommodate your needs.

DISCLAIMER

Whilst every effort is made to accommodate your dietary requirement, because of the way our products are handled by us and our suppliers, 100% exclusion of items such as gluten, nuts, seeds and other allergens cannot be guaranteed and may contain traces of these elements.

PRICING & MINIMUMS

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.

Prices include GST and are valid from 19 May 2022 however are subject to change without notice. Conditions apply - Bookings subject to availability.