

# CHRISTMAS MENU 2021

## CHRISTMAS SHARED PLATE

consisting of smoked turkey, double smoked Barossa ham, cranberry jelly, marinated vegetables, house made dip, Tasmanian smoked salmon, lemon wedges, herb and mozzarella arancini, Kalamata olives and a selection of dried and fresh breads.

## MAIN

Choose 2 from the below:  
alternate drop

### ROASTED BEEF FILLET (GF)

cooked medium, on a roasted butternut, honey & basil mash, topped with roasted herb buttered mushrooms, broccolini and a rich red wine & onion glaze

### BAKED CHICKEN BREAST (GF)

on herb roasted baby potato, served with a roasted pimento & balsamic jam, grilled asparagus and a sherry glaze

### PISTACHIO CRUSTED BARRAMUNDI STEAK

with a spring onion & lemon thyme potato puree, served with a dill & lime hollandaise, zucchini ribbons and a garlic prawn cutlet

### VEGETARIAN RISOTTO (GF/V)

with pumpkin, spinach, parmesan topped with pistachio and Danish feta

## DESSERT

Choose 2 from the below:  
alternate drop

### TRADITIONAL CHRISTMAS PUDDING

with a rich brandy custard, frosted red currants and double cream

### WARM CARAMELISED OPEN APPLE TART

with a vanilla bean anglaise, double cream and blueberries

### SUMMER BERRY PAVLOVA (GF)

with roasted pistachio and strawberries

### DESSERT PLATE

Traditional Turkish delight, chocolate dipped strawberry, coffee infused chocolate tart and biscotti – topped with Persian fairy floss

## FRIDAY – SUNDAY

Including 3 Hour

*Gold Beverage Package*

120- per person

## MONDAY – THURSDAY

Including 3 Hour

*Gold Beverage Package*

110- per person

\* *guests with dietary requirements will be catered for separately if we have been advised 7 days prior to your event, any dietaries given on the day may not be catered for accordingly*

\* *menu items are subject to availability*

Majestic Roof Garden Hotel

55 Frome Street

Adelaide, South Australia

P 8100 4494

E [functions@majestichotels.com.au](mailto:functions@majestichotels.com.au)