



Christmas Menu

2022



2

SETTINGS:

GROUND
FLOOR,
CULSHAWS
RESTAURANT

&

LEVEL 7,
NANDINA
FUNCTION
ROOMS

2 Course ALTERNATE DROP \$65

2 Course GUEST CHOICE \$69

3 Course ALTERNATE DROP \$85

3 Course GUEST CHOICE \$89

Valid November and December 2022.
Cash bar available.

BOOKINGS:

Majestic Roof Garden Hotel
55 Frome Street
Adelaide, South Australia
P 8100 4494

E functions@majestichotels.com.au

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

* menu items are subject to availability

* functions of minimum 10 people.


MAJESTIC

ROOF GARDEN
HOTEL

Christmas

TASTER PLATE

Consisting of smoked turkey, Barossa double smoked ham, Cranberry jelly, marinated vegetables, Tasmanian smoked salmon, Vegetarian dip, lemon wedges, herb and mozzarella arancini, Kalamata olives, semi dried tomato and a selection of grilled sour dough, grissini and crisp tortilla

Main

CHOOSE 2
FROM THE BELOW:

GRILLED BEEF FILLET (GF)

cooked medium, roasted QLD Blue pumpkin, honey, and basil mash, herb marinated king prawn, lemon, chilli hollandaise

BAKED CHICKEN BREAST (GF)

garlic roasted baby potato, capsicum and balsamic jam, grilled asparagus, port wine glaze

STEAMED BARRAMUNDI STEAK

lemon thyme, cranberry, shallot cous cous, roasted pistachio crumble, steamed bok choy, saffron, dill, lemon mayonnaise

MACADAMIA CRUSTED TURKEY TENDERLOIN

roasted carrot and zucchini medley, baked oyster mushroom and cranberry glaze

Dessert

CHOOSE 2
FROM THE BELOW:

TRADITIONAL CHRISTMAS PUDDING

brandy custard, frosted red currants, double cream

BURNT ORANGE PANNA COTTA (GF)

honeycomb, marinated port/vanilla summer fruits

SUMMER BERRY PAVLOVA (GF)

roasted pistachio, caramelized raspberry compote, vanilla cream

