



# CHRISTMAS SIT DOWN MENU

FROM



**SHAMROCK**  
CATERING CO  
*est. 1994*

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## Set A

- Norwegian Smoked Salmon with Roasted Beets, Vodka Crème Fraiche and Dill Vinaigrette
- Roasted Turkey and Stuffed Sage, Apricot Leg Served with Stuffing and Trimming, Roasted Potatoes, Brussels and Vichy Carrots , Gravy and cranberry sauce
  - ( Mixed Bread Rolls and Butter)
- Christmas Toffee Pudding with light Brandy Toffee Sauce
  - Mini Mince Pie

## Set B

- Ham Hock and Pistachio Terrine with Apple, Pickle and Pork Sausage Green Salad, Honey Mustard Dressing, Herbed Ciabatta
- Baked Norwegian Salmon Wellington with Pumpkin Mashed and Sautéed Spinach, Leek Cream sauce
  - (Mixed Bread Rolls and Butter)
- Homemade Pecan Pie with Vanilla Whipped Cream
  - Mini Mince Pie

*10 pax minimum for set A and B*

*Lunch \$580/ Head, included Three courses Menu*

*Dinner \$900/Head, included 2 Canapes and Three Courses Menu*

*Lunch and Dinner includes 1 chef for 4 hours.*