



PRESTON PEAK WINERY

FUNCTION CENTRE

2017
Christmas Function Menu

Entrée:

Prawn wrapped in kataifi pastry, mango and cherry tomato salsa, balsamic glaze

Individual puff pastry tarts, Preston Peak organic ruby beetroot, caramelised onion, house dried tomatoes, Persian feta

Coconut poached chicken salad, roasted cashew nuts and crispy aromatics with tatsoi and garden greens

Serrano Parma ham and melon salad, Muscat jell, freshly picked rocket leaves, fig vincotto

Seafood Platter: Moreton bay bugs, prawns, oysters and condiments

Main:

Roasted pork cutlet, potato gratin, apple puree, baby vegetable and red wine jus

Stuffed turkey roll with cranberries and pine nuts, pomme mousseline, asparagus and cranberry jus

Spiced orange glazed ham, roasted root vegetables in a lemongrass broth

Pumpkin and sage risotto with parmesan crisp

Slow roasted rib fillet, pomme mousseline, baby vegetables and a red wine jus

Dessert:

Vanilla crème brulee, marinated strawberry, almond biscotti

Sticky date pudding, vanilla ice-cream, fresh berries and butterscotch sauce

Christmas pudding, brandy spiked custard and vanilla ice-cream

Dark chocolate fondant, strawberry coulis, vanilla crème fraiche

Strawberry tart, crème patissiere and vanilla ice-cream

Dessert Bar: Selection of mini dessert and fruit (set for everyone to help themselves)

Prices:

\$75 per person + \$1500 room hire