



PRESTON PEAK
— CATERING —

Christmas Menu

SUPERB CATERING. SINGULAR SERVICE.

CHRISTMAS PARTY PACKAGES

Two course \$60 three course \$70

ENTRÉE

- Prawn katifi, mango salsa, blueberry balsamic
- Pork terrine, tomato fennel relish, calvados gel, croutes
- Pearl barley risotto, green vegetables, pea foam, parmesan chard
- Vietnamese coconut poached chicken salad, crispy aromatics
- Hot smoked salmon, watercress emulsion, fennel citrus salad

MAINS

- Aged eye fillet, potato gratin, field mushroom, pumpkin puree, onion jam, Preston Peak jus
- Barramundi, soba noodle and Asian greens, master stock broth, chilli floss
- Spiced citrus glazed ham, panache of root vegetables, scented jus
- Smoked duck breast, burnt carrot puree, daikon cake, pickled vegetable, five spiced jus
- Preston Peak potato gnocchi, heirloom tomato basil fricassee, goat cheese emulsion, chards

DESSERTS

- Madagascan brulee, macerated berries, pistachio biscotti
- Chocolate fondant, soured raspberry compote, marbled crème fraiche
- Gateau opera layer cake, macaron soil, vanilla ice cream
- Mango and coconut mille feuille, summer fruit salad
- Strawberry tart, candid hazelnut crumb, praline chantilly



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*Conditions: Minimum numbers of 50 apply. Room hire of \$1500 applies if held at Preston Peak.
Travel costs apply for catering outside Toowoomba.*