



Traditional Christmas Buffet - Cold

Entrée

Seafood Cocktail
King Prawns / Sand Crab / Bugs / Seafood Sauce Served on a Bed of Lettuce

Main Course

Baked Honey Glazed Champagne Leg Ham Dressed in Pineapple and Cherries

Roast Turkey Breast with Cranberry Sauce

Roast Pork with Apple Sauce

Served with Greek Salad, Caesar Salad, Tossed Garden Salad and Coconut Pineapple Cubes

Desserts

Plum Pudding and Custard, Fresh Fruit Salad

\$60.00 per person

Please note: Christmas Buffet Menus require a minimum of 25 people and a maximum of 50 people. A \$200 non-refundable deposit is required to book your date. Full payment on confirmation of numbers seven (7) days prior to the event.

Contact: Warrego Wines 5464 4400 or email wines@warregowines.com.au



Traditional Christmas Buffet - Hot

Entrée

Seafood Cocktail
King Prawns / Sand Crab / Bugs / Seafood Sauce Served on a Bed of Lettuce

Main Course

Baked Honey Glazed Leg Ham with Dressing – Pineapple, Cherries, Cloves

Roast Turkey Breast with Cranberry Sauce

Roast Pork and Crackling with Apple Sauce

Served with Chats Potatoes in Garlic and Parsley, Roast Pumpkin, Roast Baby Carrots, Peas and Corn, Cauliflower and Broccoli in Cheese Sauce And Dinner Roll

Desserts

Plum Pudding and Custard, Fresh Fruit Platter

\$60.00 per person

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