



**MONTANA**  
FOOD AND EVENTS

CHRISTMAS MENU

1  
23

# **CANAPÉS & FINGER FOOD**

## RECOMMENDED MENU

Set menu as below. A minimum order of 20 guests applies. Prices are GST exclusive.

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

### **CANAPÉS**

*Tray served*

Whipped goats curd, peas, asparagus, lemon oil crostini v

Seared beef, cured egg, chives, crispy capers D

Smoked duck toast, spiced cherry ketchup D

Smoked salmon and lemon crème fraiche mini tart

### **FINGER FOOD**

*From the buffet*

Glazed ham and cranberry slider, pickle, soft bun

Deep fried brie, truffle aioli, red cabbage slider v

Prawn tostada, iceberg lettuce, tobasco Maryrose, salsa, lime D

Mini pork or chicken hot dog, crispy onions, brioche

### **PRICING**

PER GUEST

Canapés

\$6.20

Finger Food

\$6.20

*Dietaries available on request*

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## **BUFFET DINNER** MENU OPTION ONE

Set menu as below. A minimum order of 20 guests applies. Prices are GST exclusive.

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

### **WITH OUR COMPLIMENTS**

Christmas crackers for each guest

*Your choice from the following*

Christmas cocktail – bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas mocktail – sparkling grape juice with grenadine, garnished with crumbled freeze-dried raspberry and mint

### **CARVERY**

Ginger and cherry glazed ham carvery served with relish and chutneys G, D

### **BUFFET**

Bread rolls and butter V

Mini prawn cocktails G, D

Slow-cooked chicken legs, cranberry stuffing, crispy sage, lemon sauce

New potatoes, maple cured bacon, spring onion grain mustard (hot) G, D

Roasted beetroot, red onion, whipped ricotta salad sherry vinegar, olive oil, roasted black olives V, G

Crispy lettuce leaves, pomegranate dressing, radishes, sprouts, shaved cucumber V, G, D

### **DESSERT**

Selection of mini desserts

Mini pavlovas V

Rum and raisin truffles V, G

Coconut tapioca, fruit compote V, G, D

### **PRICING**

PER GUEST

Buffet Dinner \$68.50

Add tea and filter coffee \$5.00

*Dietaries available on request*

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## **BUFFET DINNER** MENU OPTION TWO

Set menu as below. A minimum order of 20 guests applies. Prices are GST exclusive.

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

### **WITH OUR COMPLIMENTS**

Christmas crackers for each guest

*Your choice from the following*

Christmas cocktail – bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas mocktail – sparkling grape juice with grenadine, garnished with crumbled freeze-dried raspberry and mint

### **CARVERY**

Ginger and cherry glazed ham carvery served with relish and chutneys G, D

### **BUFFET**

Bread rolls and butter V

Mini prawn cocktails G, D

Miso roasted salmon medallions, yuzu beurre blanc G

Slow-cooked chicken legs, cranberry stuffing, crispy sage, lemon sauce

New potatoes, maple cured bacon, spring onion grain mustard (hot) G, D

Roasted beetroot, red onion, whipped ricotta salad sherry vinegar, olive oil, roasted black olives V, G

Crispy lettuce leaves, pomegranate dressing, radishes, sprouts, shaved cucumber V, G, D

### **DESSERT**

Selection of mini desserts

Mini pavlovas V

Rum and raisin truffles V, G

Coconut tapioca, fruit compote V, G, D

### **PRICING**

PER GUEST

Buffet Dinner \$82.00

Add tea and filter coffee \$5.00

*Dietaries available on request*

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## PLATED DINNER

### RECOMMENDED MENU

Set menu as below. A minimum order of 20 guests applies. Prices are GST exclusive.

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

#### WITH OUR COMPLIMENTS

Christmas crackers for each guest

*Your choice from the following*

Christmas cocktail – bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas mocktail – sparkling grape juice with grenadine, garnished with crumbled freeze-dried raspberry and mint

#### TO START

Warm bread roll with canary butter v

#### ENTRÉE

Nori rolled salmon, compressed cucumber, brioche toast, radish, lovage buttermilk sauce g

Smoked duck breast, caramelized orange juice, savoury granola, nasturtium, roasted grapes d

#### MAIN

Chicken ballotine, sage apricot stuffing, duck fat potato, sauteed cabbage with lardons, butternut purée

Venison loin, artichoke soubise, raglan mushroom, red currant jus, fondant sweet potato

#### DESSERT

Pavlova, vanilla cream, mango compote, berry coulis

Mont blanc tart, blueberry gel, walnut praline

#### PRICING

PER GUEST

Plated Dinner \$97.00

Add tea and filter coffee \$5.00

*Dietaries available on request*