

END OF YEAR CELEBRATIONS
WITH

MERCURE CANBERRA

SOCIAL, PRIVATE, CORPRATE

FAMILY STYLE CHRISTMAS

From \$42 per person

Your selection of one roast, choose between Roasted pork with crackling and apple sauce Oven bake and stuffed turkey breast Honey glazed ham

Selection of three salad, choose between Casear salad Rocket, pear, parmesan salad Chat potato and egg salad Smoked trout with penne salad.

PLUS

Roasted root vegetable salad.

Green bean with bacon

Christmas breadbasket with butter.

Add dessert for \$10 per person
Christmas plum pudding with custard sauce
Or
Pavlova with whipped cream and fresh berries

Shared Antipasto for \$13 per person Cured meats, grilled vegetable, smoked chicken, brie cheese, bread and oil.



CHRISTMAS BUFFET

Standard Buffet from \$55 per person

Cold Selection

Charcuterie platter with smoked meats, pate, roasted striploin, dry fruits, condiments and pickles

Chicken, cranberries and pistachio roulade

Christmas breadbasket with butter and dips

Hot Selection

Maple, mustard and rosemary glazed ham on bone with all trimmings Roasted pork loin stuffed with prunes with apple and cider sauce Roast turkey with traditional stuffing and cranberry jus

Salad and Vegetable

Medley of roasted potatoes, pumpkin, carrot and parsnip Fresh garden salad with dressing Baby beetroot, red onion and feta salad Cabbage, carrot, pineapple slaw in coconut aioli

Dessert

Traditional plum pudding with brandy custard Mini Pavlova Selection of cake and pastries



CHRISTMAS BUFFET

Delxue Buffet from \$68 per person

Cold Selection

Charcuterie platter with smoked meats, pate, roasted striploin, dry fruits, condiments and pickles

Chicken, cranberries and pistachio roulade

Christmas breadbasket with butter and dips

Hot Selection

Maple, mustard and rosemary glazed ham on bone with all trimmings

Roasted pork loin stuiffed with prunes with apple and cider sauce Rpast turkey with traditional stuffing and cranberry jus Fresh barramundi with hollandaise with corn and pineapple salsa Roasted beef rump with mushroom sauce

Salad and Vegetable
Medley of roasted potatoes, pumpkin, carrot and parsnip
Fresh garden salad with dressing
Baby beetroot, red onion and feta salad
Cabbage, carrot, pineapple slaw in coconut aioli

Dessert

Traditional plum pudding with brandy custard Mini pavlova

OR upgrade to seafood buffet from \$75 per person
Oysters
King prawns
Mussels with sweet chilli and coconut sauce





Entrée (shared)

Antipasto platter with artisan bread, assorted dips and butter.

Turkey and pistachio terrine with green pea dressing. Smoked chicken, roasted pumpkin and spinach filo with salad.

Roasted Butternut Pumpkin Soup served with Nutmeg Cream & Crusty Turkish Bread.

Mains (alternate drop)

Charred Pork Cutlet served with Red Cabbage Sauerkraut, Herbed Buttered Chat Potatoes and a Spiced Apple Chutney. Beef wellington with garlic mash, green bean and pepper jus.

Cranberry and ricotta stuffed chicken breast with caramelised parsnip and garlic cream sauce.

Herb crusted barramundi with steamed chat potato green bean and lime berru blanc.

Char grilled lamb rump with sweet potato mash, broccolini and thyme jus.

Dessert (alternate drop)

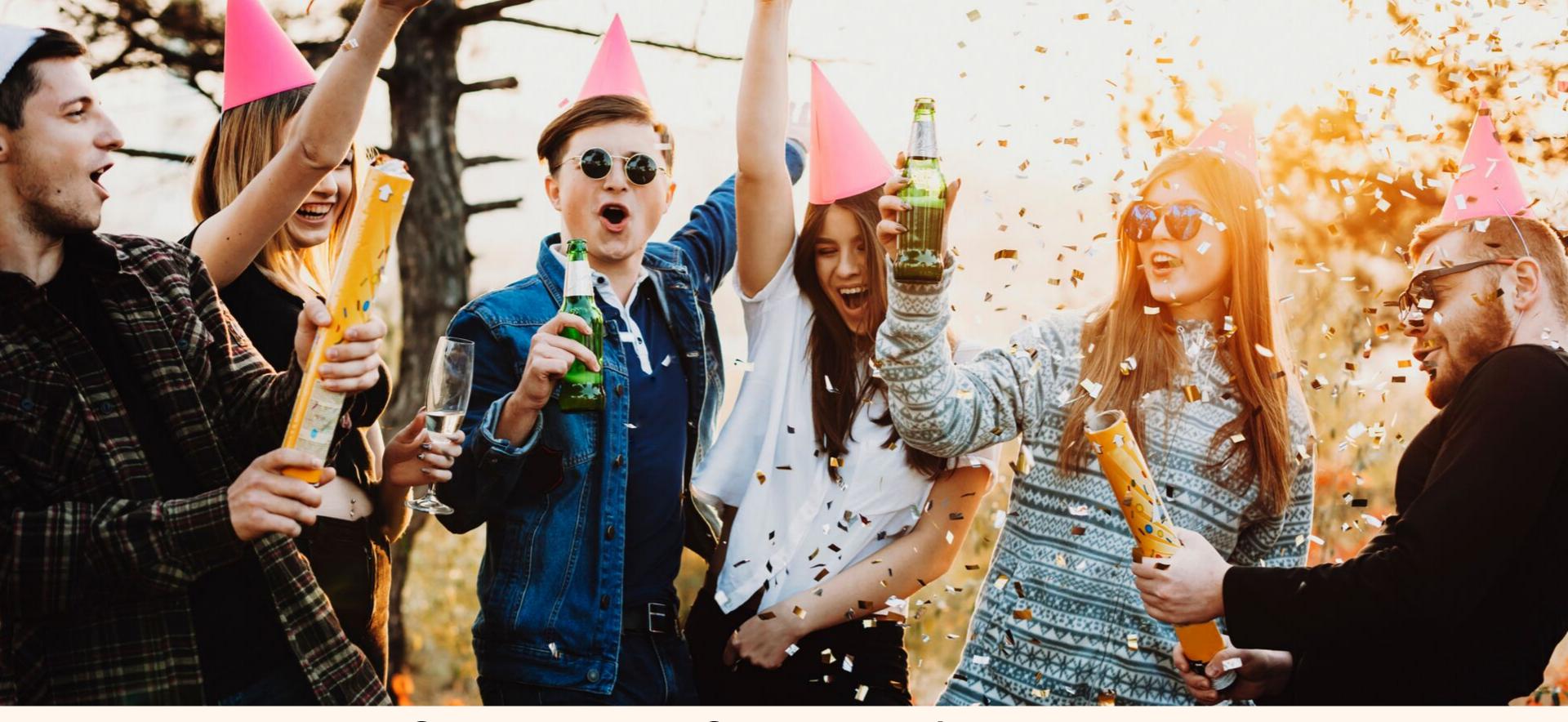
Christmas pudding and brandy sauce.

Strawberry pannacotta with blackberry and pistachio biscotti

Pavlova with berries and coulis.

Chocolate fondant with vanilla bean ice cream Torte Jaffa cake





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Visit - www.mercurecanberra.com.au