

# Christmas 2016

When you book your Buffet at The Landing the Restaurant is closed just for your group

The Landing provides great Buffets with all the flavours. You must have a minimum of 40 people and our Buffets start at \$45 for a two course. We can tailor make your Christmas menu to almost any style that you may want. If our examples are not what you are looking for just ask us to change and supply you with a price.

Dont forget to ask about us providing a Christmas theme to your table.

**Christmas theme for the table**  
*add \$3 per person*

*Christmas Serviettes, Christmas Crackers, After Dinner Mints, Candy Canes, Chocolates, Roasted Almonds*

**\$55 per head**

**Entrees**

**Prawn Cocktail**

*Prawn cutlets cooked in chardonnay with seafood dressing*

**Seafood Chowder**

*The Landings classic chowder with fresh ciabatta*

**Caprese Salad**

*Buffalo Mozzarella, tomato, fresh basil, evoo*

**Buffet**

**Champagne Ham Carvery**

*Our classic honey mustard glaze is a winner for flavour*

**Choose either**

**Fresh Fish Gujons**

*Fresh gurnard in a crispy batter with lemon and tartare*

**Or**

**Roast Chicken**

*Moroccan seasoning with chilli coconut dressing*

**And**

**New Zealand Lamb**

*Thyme and garlic with red wine jus and mint jelly*

**Or**

**Turkey Roulade**

*Apricot or cranberry stuffing*

**Sage Potatoes**

*Roasted and tossed in fresh sage and sea salt*

**Garden Carrots**

*Blanched and tossed in an orange glaze reduction*

**Garden Salad**

*Full garden salad with The Landing vinaigrette*

**Pasta Salad**

*Mediterranean with chargrilled capsicums and vegetables, fresh herbs and olives*

**Baby Peas**

*with fresh mint and butter*

**Dessert**

*Fresh Strawberries with mint and balsamic icing sugar*

*Hot apple crumble with whipped cream and vanilla ice-cream*