

CHRISTMAS AT DOLTONE HOUSE

# Taste of Christmas LUNCH PACKAGE



## INCLUSIONS

- Lychee Ginger Fizz Cocktail on arrival
- 3-hour exclusive venue use
- 3-course lunch with alternate serve main meal
- Premium Vinum beverage package including sparkling, red & white wine & imported beers
- Festive table centrepieces
- Festive background music
- Christmas bonbon per person
- Dance floor & stage\*
- Lucky door prize
- Security

COMPLIMENTARY  
DJ  
for parties over  
250 guests

## From \$79pp.\*

No Secret Santa hidden costs

'TIS THE SEASON TO INDULGE AND ENJOY!  
TREAT YOUR CREW TO OUR THREE-COURSE TASTE  
OF CHRISTMAS LUNCH PACKAGE AND CELEBRATE  
SUCCESSSES OVER GOOD CONVERSATION  
AND GREAT FOOD

## FREE Wi-Fi

FOR ALL PARTIES  
TO SHARE YOUR FUN

# TASTE OF CHRISTMAS

LUNCH MENU

## ENTRÉE

Please select 1 item

Salad of baby heirloom tomatoes, buffalo mozzarella, san danielle prosciutto, crouton wafers, basil & ligurian olive \*P

Smoked salmon with crab & prawn celeriac remoulade, shaved fennel, avocado & lime mayonnaise \*GF, LF

Twice cooked soufflé with pear, walnut, watercress & golden raisin waldorf salad \*N

Lasagna of field mushrooms, prosciutto, English spinach, bocconcini & burnt walnut butter \*P, N

Pumpkin risotto with roasted pistachio, fried sage, amaretti crumble & beurre noisette \*GF, N

## MAIN

Please select 2 items

Alternate serve

Braised beef cheek on parmesan polenta with mushroom & pea ragout, roast bay tomatoes & red glaze \*GF

Pistachio crusted lamb rack oven roasted with maple butternut pumpkin, English spinach, garlic yoghurt & pomegranate dressing \*GF, N

Crispy pork belly with honey roasted pear, creamed potato, wilted spinach & black currant jus \*GF, P

Roasted duck maryland with confit eschalots, baby carrots, potato gratin, wilted kale & fruit mince glaze \*GF

Pistachio & cranberry roast turkey ballantine with minted green beans, baby new potatoes & traditional gravy \*GF, LF, N

Oven roasted atlantic salmon, dill crushed potato, asparagus, hollandaise & baby caper crumb

## DESSERT

Please select 1 item

Traditional sticky date pudding with butterscotch sauce & double cream

Orange & almond sponge with vanilla bean ice cream & orange syrup \*N

Pistachio pavlova meringue with white peaches & fresh berries \*GF, N

Grand Marnier ricotta cheesecake, blood orange jelly, sweet cherry, crisp biscuit

Summer festive berry pudding, French brioche, berry coulis

Chocolate fondant with Baileys parfait

Praline & caramel cone, milk chocolate praline mousse, caramel cream hazelnut sponge \*N

We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.

**SPECIAL DIETARY REQUIREMENTS indicated by \* GF - Gluten Free LF - Lactose Free N - Contains Nuts P - Pork Products V - Vegetarian VN - Vegan**  
**WARNING:** It is the client's responsibility to notify Doltone House of any attendees who may suffer from food intolerances or allergies including but not limited to traces of nuts. Doltone House cannot guarantee menu items unless notification of specific requirements are provided in writing PRIOR to your event. Images used for marketing purposes only. Images do not reflect package inclusions.