

Taste of Christmas

LUNCH PACKAGE

From \$89pp* (Pymont / CBD venue spaces)

From \$79pp* (Sylvania Waters venue)

INCLUSIONS

- Private and exclusive event space
- Lychee Ginger Fizz Cocktail on arrival
- 2-3 course lunch with alternate serve main meal
- Vinum beverage package including sparkling, red & white wine and imported beers
- Festive table centrepieces
- Festive background music
- Christmas bonbon per person
- Venue dance floor & stage*
- Lucky door prize

'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

CHRISTMAS AT DOLTONE HOUSE

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 wine glaze *GF

Pistachio crusted lamb rump 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 chicken maryland with confit eschalots, baby carrots, potato gratin, wilted kale & fruit mince glaze *GF

Roast turkey ballantine with minted green beans, baby new potatoes & traditional gravy and cranberry sauce

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

DESSERT

Please select 1 item

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

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

Pistachio and raspberry slice, layers of white chocolate, raspberry and pistachio topped with its fresh raspberry and crunchy meringue *N

Tropical panna cotta with passionfruit, mango purée and crunchy coconut crumble

Coconut honey panna cotta with sweet raspberry jam, fresh berries and roasted walnuts *GF, N

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


doltone house
VENUE + CATERING COLLECTION

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.