



2016 Christmas Buffet menu

Delivered to your door, hot and ready to eat

\$30pp for one main / \$36pp for two mains

(Minimum 20 people, price excludes GST and delivery charges)

Mains (select 1 item)

Apricot, brandy and wholegrain mustard glazed Christmas ham with homemade chutneys and pickles GF

BBQ marinated lamb chop GF

Braised duck leg with an orange marmalade jus GF

Sirloin steak with dijon mustard and tarragon crust and a madeira cream sauce GF

Vegetables & salads (select any 3 items)

Sautéed potatoes with garlic, thyme and truffle oil GF V

NOSH seasonal greens locally sourced, freshly cooked with butter & herbs GF V

Chargrilled asparagus and courgette with lemon and olive oil GF V

Cabbage, cranberry and celery slaw with chopped walnuts GF V

Salad of roasted seasonal vegetable with apple, fragrant herbs and olive oil GF V

Red potato salad with garden peas, parmesan and vinaigrette GF V

Desserts (select 1 item)

Summer berry fool with passionfruit meringues GF

Chocolate hokey-pokey tart with a vanilla cream

Strawberry roulade with limoncello and mascarpone cream

Cherry and brandy spiced Christmas cheesecake

A trio of petit fours - Nosh's Christmas mince pie, chocolate dipped strawberry (GF) and white chocolate, pistachio and cranberry fudge (GF)

