



exchange hotel
balmain

Christmas Menus

Plated Lunch or Dinner

2 Courses \$45 per person

3 Courses \$55 per person

Alternate serve for each course. Please select two items for each course.

Entrée

Thai green chicken filo resting on a bed of coriander noodles

Slow roasted tomato and fetta tart with a rocket salad

Mini caesar salad with cos lettuce, bacon, parmesan and tempura prawns

Salt & pepper calamari salad with green beans, bean shoots, cucumber and a light thai dressing

Main

Roasted breast of turkey with a hazelnut and sage stuffing & cranberry jus

Honey and mustard glazed leg of champagne ham with a honey mustard jus

Grilled salmon fillets glazed with a lemon butter sauce roasted chats and sautéed broccolini

Corn fed chicken breast wrapped with prosciutto and filled with bocconcini, aged balsamic & roasted garlic jus

Char-grilled grain fed sirloin with a port wine and red onion jus

Pumpkin and ricotta cannelloni glazed with red onion, roma tomato & fresh herb sauce

Dessert

Christmas pudding wrapped in a sweet crepe with warm brandy custard sauce

Warm chocolate brownies with chocolate sauce and ice cream

Individual pavlova with cream, fresh fruit & berry coulis

Baked lemon & lime tart with ice cream and berry coulis

Freshly brewed coffee or tea served with Christmas mince pies

Minimum 30 guests. Menus and prices are subject to change.

