



KNOTT'S CROSSING RESORT

CHRISTMAS FUNCTION PACKAGE 2017

Please Contact:

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CHRISTMAS BUFFET MENU A

\$37.00 per person

Freshly Baked Dinner Rolls served with Butter

Christmas Turkey Breast with Cranberry Sauce

Slow Cooked Honey Glazed Ham

Traditional Roast Beef with Red Wine Jus

Crispy Crackle Pork Belly with Apple Sauce

Creamy mixed Vegetable Pasta Bake

Seasonal Roast Vegetables

Potato Salad with Fresh Herbs

Garden Salad

Selection of Seasonal Fruits

Christmas Pudding, Brandy Custard

Freshly brewed Tea & Coffee



CHRISTMAS BUFFET MENU B

\$43.00 per person

Freshly Baked dinner Rolls served with Butter

Lemon & Herb Roasted Chicken

Slow cooked Honey Glazed Ham

Christmas Turkey Breast, with Cranberry Sauce

Slow roasted Beef with traditional Gravy

Steamed Barramundi with Garlic and fresh Spring Onion

Seeded Mustard & Spinach Potato Gratin

Garlic & Thyme Roasted Vegetables

Classic Caesar Salad

Rustic Greek Salad with Tomatoes, Olives, Cucumber & Fetta

Selection of Cakes & Fresh Cream

Sticky Date Pudding & Brandy Custard

Seasonal Fresh Fruits

Freshly brewed Tea & Coffee



CHRISTMAS BUFFET MENU C

\$54.00 per person

Freshly Baked dinner Rolls served with Butter
Australian King Prawns, Cocktail Sauce & Lemon

Christmas Turkey Breast, with Cranberry Sauce
Crispy Crackle Pork Belly with Apple Sauce
Slow roasted Beef with traditional Gravy
Steamed Barramundi with Garlic & fresh Spring Onion

Penne Pasta with Eggplant, Olives, Napolitano sauce, topped with Parmesan
Garlic & Thyme Roasted Vegetables
Seeded Mustard & Spinach Potato Gratin
Classic Caesar Salad
Rustic Greek Salad with Tomatoes, Olives, Cucumber & Fetta

Selection of Cakes & fresh Cream
Christmas Plum Pudding & Brandy Custard
Seasonal Fresh Fruits
Freshly brewed Tea & Coffee



CHRISTMAS SET MENU

Choose 2 Options from each Course to create your Alternate Drop Menu

Entree: \$16.00 per person

Main: \$32.00 per person

Dessert: \$13.00 per person

ENTREE

Potato & Leek Soup with Crusty Bread

Slow cooked Shrimp with Spanish Onion, Iceberg Lettuce, fresh Tomato & Cocktail Sauce

Tomato Basil Bruschetta with Crusty Bread & aged Balsamic

Grilled Pitta Bread with Homemade Dips

Crispy Salt & Pepper Squid with Thai Salad

Sweet & Sour Pork with fresh Coriander

MAIN

Christmas Beef or Pork with Garlic Roasted Vegetables, Roast Potatoes,

Country Peas & Corn with traditional Gravy

Fillet Mignon (medium cooked), Garlic Truffle Mash, steamed Vegetables & Red Wine Jus

Tasmanian Salmon with fresh green Salad, Garlic Chat Potatoes & twist of Lemon

Pumpkin Ravioli with Olives, homemade Napolitana Sauce, topped with Parmesan

Char grilled Chicken Breast with Garlic Mash Potato, steamed Greens & creamy Garlic Sauce



CHRISTMAS SET MENU

Choose 2 Options from each Course to create your Alternate Drop Menu

DESSERT

Christmas Plum Pudding with Homemade Custard

Lemon & Lime Cheese Cake, Double Cream & Berry Coulis

Fresh Fruit Salad with Ice Cream

Apple Pie with Vanilla Ice Cream

Sticky Date Pudding with Brandy Custard



CHRISTMAS EVENT PLATTERS

PLATTER A - Bread Platter **\$35.00**

Selection of 3 House Made Dips
Garlic Bread
Pita Bread grilled Turkish Bread with Olive Oil

PLATTER B - Asian Platter **\$55.00**

Chilli Garlic Prawns
Vegetarian Spring Rolls
Vegetable Samosas, sweet Chilli Sauce
Crumbed Calamari Rings
Thai Fish Cakes

PLATTER C - Canapé Platter **\$65.00**

Smoked Salmon with Cream Cheese with Toast
Soda Battered Prawns with Aioli
Crumbed Sushi Make Roll with Wasabi Mayo
Ham & Cheese mini Toasts

PLATTER D - Mezze Platter **\$65.00**

Pumpkin Arancini Balls with Onion Jam
Fried Chicken Skewers with Aioli
Mini Beef & Cheese Croutons
Eggplant & Goat Cheese mini Toasts

PLATTER E - Kid's Platter **\$40.00**

Chicken Nuggets
Mini Sausage Rolls
Vegetarian Spring Rolls
Chips with Tomato Sauce

PLATTER F - Fruit Platter **\$40.00**

Selection of Fresh Season Fruits