

MASON
ROSE
FINE FOODS

Christmas

BUFFET MENU

Red Package - \$49.95pp 2 Mains, 2 Sides, 2 Salads, 1 Dessert

Green Package - \$64.95pp 3 Mains– 2 Sides, 2 Salads, 2 Desserts

Gold Package - \$89.95pp 4 Mains– 3 Sides, 3 Salads, 3 Desserts

Minimum 30 guests required

Option for drop off catering or additional cost for in-house chef

MENU

MAINS

Honey & Mustard Glazed Bone in Leg Ham (gf, df)

Roasted Turkey Breast Roll with Cranberry, Orange & Ginger Compote (gf, df)

Vegan Mushroom, Spinach & Lentil Wellington with Rosemary & Truffle (vg)

Rosemary & Black Pepper Roasted Beef Sirloin, Horseradish Cream (gf)

(Only available for the Green & Gold Packages)

Citrus Cured Tasmanian Salmon Fillet with Artichoke, Cucumber, Yoghurt Tartare (gf)

(Only available for the Green & Gold Packages)



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SIDES

Maple Roasted Chat Potato with Rosemary & Confit Garlic (vg, gf)

Thyme Roasted Root Vegetables with Crunchy Seed Mix (vg, gf)

Spiced Cauliflower, Green Beans and Kale with Smoky Pepitas (vg, gf)

SALADS

Quinoa, Kale, Roasted Pumpkin, Broccolini, Avocado, Coconut Yoghurt, Citrus Vinaigrette (vg, gf)

Crunchy Brussel Sprout Slaw, Cavolo Nero, Carrot, Lemon & Thyme Dressing (vg, gf)

Mixed Leaf, Cherry Tomato, Cucumber, Pickled Beetroot, Capsicum, Fresh Herbs (vg, gf)

ACCOMPANIMENTS - All Included

Cranberry, Sage & Pumpkin Seed Stuffing (v)

Red Wine & Rosemary Jus (gf)

Cranberry, Orange & Ginger Compote (vg, gf)

Selection of Mustards & Horseradish (v, gf)





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DESSERT

Individual Christmas Pudding with Brandy Crème Anglaise

Peach, Raspberry & Passionfruit Pavlova (v, gf)

Flourless Chocolate Brownie with Vanilla Crème (gf)

Fruit Mince Pies

Vegan Salted Caramel Cheesecake (vg, gf)

(Only available with the Green & Gold package)

Assorted Cheese Wreath, Seasonal Fruits, Lavosh Crackers

(Only available with the Green & Gold package)

CANAPE PACKAGE OPTION

ADD ON CANAPE PACKAGE - \$20 PER PERSON - SELECT 4 CANAPES

SYDNEY ROCK OYSTERS, FINGER LIME & GINGER MIGNONETTE (GF/DF)

FRESH QUEENSLAND BAY PRAWN CUTLETS, LEMON, SPICED COCKTAIL SAUCE (GF/DF)

WHIPPED FROMAGE DE CHEVRE TARTLET, ORANGE & SHALLOT JAM, SUNFLOWER SEEDS (V)

MEZZE SKEWER, BABY BOCCONCINI, CHARGRILLED MEDITERRANEAN VEGETABLES (V, GF)

GIN & JUNIPER COMPRESSED WATERMELON, AVOCADO CREMA, DUKKAH CRUMB (VG, GF)

SALMON CRUDO, PICKLED ENOKI, AVOCADO MOUSSE, COCONUT CHARCOAL LAVOSH (DF)

MOROCCAN BBQ EGGPLANT, FILO CUP, WHIPPED TAHINI, TOASTED SESAME (VG)

PEKING DUCK CREPES, CUCUMBER, SPRING ONIONS, HOISIN PLUM SAUCE (DF)

