

# Christmas Parties

## **MENU**

Group Dining Minimum 10 Guests
Two Courses - \$75 per person
Three Courses - \$90 per person
Four Courses - \$105 per person

Bookings Essential

15% surcharge applies on Public Holidays. 10% surcharge applies on Saturdays and Sundays. All menu items are subject to change without notice.

@beridahotel @bistrosociale

#### **STARTERS**

House made bread rolls, whipped butter, smoked salt, warmed marinated olives, sweet and spicy beer nuts

#### ENTRÉES

Charcuterie boards and duck parfait (also includes vegetarian options)
Australian prawn cocktail, Maire Rose, iceberg lettuce, lemon
Salt baked beetroot salad, Meredith goat's cheese, pumpkin, hazelnut, grape vinaigrette

#### **MAINS**

Smoked Berkshire ham, honey mustard glaze, piccalilli Roasted turkey roulade, sage + cranberry stuffing MB2+ rib eye steaks, chargrilled with red wine jus Whole roasted cauliflower with miso and almond cream

#### **SIDES**

Pommes frites
Brussels Sprouts, pancetta, vinocotto
Roasted pumpkin, labneh, sumac & honey
Baby Gem lettuce, anchovy dressing, pecorino, crispy capers

### DESSERTS (Choose Two, Served Alternately)

Chef Nathan's famous tiramisù Summer Pavlova, mango, berries, Chantilly cream Classic sticky date pudding, toffee sauce, vanilla ice cream