

# Christmas Menu



Please choose two meals from each course for Alternate Drop  
Tea and Coffee included

**One Course Menu - \$30 per person**

**Two course menu - \$55 per person**

**Three course menu - \$70 per person**

## Entrée

- Chilled Queensland prawns served with avocado, mango, coriander and tomato salsa
- Homemade butternut pumpkin and cinnamon soup topped with croutons
- Tasmanian smoked Salmon fish cakes served with dill sauce
- Pan seared scallops with lemon and lime dressing served on a bed of Asian salad

## Mains

- Chicken supreme with king prawns and camembert served with pistachio and chive risotto and creamy chardonnay cream sauce
- honey glazed ham and turkey served with fresh vegetables accompanied with a cranberry Sauce
- Grilled Salmon fillet with roasted capsicum and potato crush, asparagus and salsa Verde
- Roasted lamb rump on champ potato & baby carrots with a lamb jus topped with onion jam

## Dessert

- Christmas Pudding served warm with brandy custard
- Pavlovas with a passionfruit Coulis and Chantilly cream
- Baileys Crème Brulee with poached berries and white chocolate Chantilly cream
- Apple and rhubarb crumble with a rich vanilla cream and melba sauce

## Minimum 50 Guest

Your Christmas menu package includes Christmas napkins, sweets and Christmas bon-bon for each guest.

*Merry Christmas!*



For bookings and enquiries  
T (07) 3221 5699  
E [functions@queenslandirish.com](mailto:functions@queenslandirish.com)