

CHRISTMAS MENU

Alternate Drop 2

MAINS

Served with crusty dinner roll

Beef Eye Fillet served with Truffled Roast Potatoes, Broccolini, Fig & Onion Jam & a Red Wine Jus

Grilled Wild Barramundi served on Creamy Mash with Fresh Beans & a Verjuice & Lemon Cream Sauce

Lemon & Thyme Marinated Chicken Supreme served on a Potato Rosti with Broccolini & Hollandaise Sauce

Char Grilled Pork Cutlet served with Potato Gratin, Dutch Carrots, House Made Apple Compote & Red Wine Jus

\$49
PER PERSON

DESSERT

Christmas Pudding with Ice Cream & Brandy Custard

Chocolate & Gingerbread Slice with Choc Fudge Sauce & Vanilla Bean Ice Cream

Candy Cane Pavlova with Whipped Cream, Fresh Berries & a Duo of Fruit Coulis

Trifle Cheesecake with a Custard Sauce & Whipped Cream

Rum & Raisin Yule Log served with a Chocolate Fudge Sauce

Choose 2 dishes from each course. Add savouries for \$9 PP.

MINIMUM BOOKING 20 PEOPLE



5465 6547

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Minimum 7 days notice required. Price includes table decorations & bon bons. Does not include room hire. Private or function room hire fees apply.

