

The Exchange Hotel Christmas Set Menu Package

Entrée Platters

Selection of cured meats, marinated vegetables, olives, dips, king prawns and calamari served with a selection of breads

Entrees

Cream of cauliflower soup with blue cheese stuffed shallot
House made ham hock terrine with toasted sour dough, onion jam and cornichons
Pistachio crumbed pork belly with a caramelised apples and watercress salad
Half-shelled Spring Bay scallops, crispy prosciutto and cauliflower puree
Carpaccio of beef with shaved parmesan watercress and dry fried capers drizzled with truffle oil
King prawns on a lemon grass skewer with pearl couscous and harissa

Mains

Chermoula spiced roasted chicken with roasted butter pumpkin, green beans and spinach salad
House made potato gnocchi with spicy roast pumpkin, spinach, pine nuts and cream sauce
300g Black Angus porterhouse with horseradish mash, glazed green beans and red wine sauce
Crispy skinned salmon on cauliflower purée with watercress and enoki salad finished with fresh turmeric oil
Boned and rolled pork loin with gremolata, glazed green beans, roasted kipfler potatoes, onion jam and a port sauce

Option 4 Mains

Roasted eye fillet with beetroot purée, glazed green beans and confit royal blue potatoes with a shallot and bone marrow sauce
Pan roasted barramundi fillet with shiitake mushroom, bok choy and noodle broth with house made prawn wonton
House made potato gnocchi with spicy roast pumpkin, spinach, pine nuts and cream sauce
Duo of duck: pan roasted duck breast and a French duck pie with parsnip purée, puy lentils and port sauce
Bone and rolled pork loin with gremolata, glazed green beans, roasted kipfler potatoes, onion jam and a port sauce

Desserts

Individual Christmas pudding with vanilla ice cream, crème anglaise and brandy butter
Vanilla bean pannacotta with drunken strawberries and cinnamon twist
Warm chocolate brownie with chocolate fudge sauce and caramelised banana ice cream
Bomb Alaska: Baileys ice cream encased in Italian meringue on sponge base drizzled with a warm chocolate sauce

Package Pricing

Option 1 - \$45 per person 2 course

Entrée platters for your tables &
a choice of 4 main course dishes

Option 2 - \$55 per person 2 course

A choice of 3 entrée or desserts &
a choice of 4 main dishes

Option 3 - \$60 per person 3 course

Entrée platters for your tables,
4 choices for a main meal &
3 dessert choices

Option 4 - \$65 per person 3 course

3 options for entrée
4 main options
& 3 dessert choices