

CHRISTMAS MENUS | 15 NOV - 23 DEC

A slice of dried orange is shown on a white plate, with a straw visible in the background. The orange slice is the central focus of the right side of the image, showing its segments and the white pith. The straw is a light brown color and is positioned diagonally across the frame. The background is a warm, golden-brown color, suggesting a festive atmosphere.
**A MERRY
LITTLE
CHRIST
MAS**



THE MELBOURNE HOTEL

CHRISTMAS COCKTAIL MENU

**Minimum of 30 guests otherwise
service charge of \$250 will apply**

1 hour	6 selections	\$32 per person
2 hours	8 selections	\$40 per person
3 hours	10 selections	\$48 per person

COLD

- Oyster, compressed lime cucumber, ponzu gel (gf)
- Corn, tomato, coriander, avocado tostadas (v, vgo)
- Blue cheese, caramelized onion, chives bruschetta (v)
- Capocollo, ricotta, blistered tomato bruschetta
- Mascarpone & olive tart, jamon iberico, red sorrel (v)
- Chorizo, spiced pumpkin, smoked almond, beetroot wafer
- Pork rilletes bruschetta, rhubarb gel, crostini
- Spiced chicken, pickled ginger, spring onion tart (gf)
- Chorizo bilbao, pickled cabbage, gochujang aioli, charcoal sliders
- Cured scallops, cucumber & chilli (gf)

HOT

- Homemade chicken spring rolls
- Skewered chicken satay, plum & chilli sauce (gf)
- Prawn roulade, wasabi & mango aioli (gf)
- Prawn crostillant, gochujang aioli
- Free range popcorn chicken, coriander, sweet chilli
- Petit bourguignon beef & mushroom pie, tomato chutney
- Chorizo & beef sausage rolls
- Steamed char siu pork bun
- Lamb kibbeh, beetroot labneh (gf)

- Beer battered fish, salted wasabi, garlic aioli
- Vegetarian gyoza, kumquat, chilli & ginger sauce
- Pumpkin, feta arancini (v, gf)
- Manchego croquettes, sriracha aioli (v)

DESSERT

- Mini Christmas pudding, toffee & butterscotch anglaise (gf)
- Chocolate coconut, glazed cherries macaroon (v)
- Layered trifle, Oreo crumbs, raspberry jelly (v)
- Red velvet slice, cream cheese frosting (gf)
- Chocolate & vanilla cheesecake (gf, v)
- Deconstructed pavlova, light custard cheese cake (gf, v)
- Cream catalana, rhubarb perfumed gel, cocoa & pistachio nib (gf, vgo)
- Banana & pineapple cake, pistachio, banana crunch (gf)
- Traditional tiramisu, Italian meringue (gf) (v)

SUBSTANTIAL BOWL - \$7 EACH

- Spice-rubbed MSA beef brisket, truffle mashed potatoes (gf)
- Pulled kimchi pork belly brioche sliders
- Rice pilaf, slow cooked Mediterranean lamb (gf)
- Crumbed chicken sliders, sweet chilli & lime glaze
- Jasmine rice, traditional butter chicken (gf)
- Vegetarian stir fried hokkien noodles (v)
- Vegetarian falafel sliders (v)
- Seafood stir fried noodles

CHRISTMAS BUFFET

*Minimum of 50 guests otherwise
service charge of \$250 will apply*

\$70 per person

BREAD

Artisan bread, bread rolls, lavosh

TERRINE

Grand Marnier chicken, pork & pistachio terrine (gf)

*Condiments: Pickled pearl onions, pickled beetroot, jalapeno,
Dijon, dried fruits, nuts*

PLATTERS & SALAD

Cured salmon gravlax, crème fraiche, pickled heirloom vegetables

Italian slaw, red currants, mixed lettuce, blue cheese, house lemon dressing (gf, v)

Butterfield Thai beef salad, mint, vermicelli noodles, cucumber, sesame, nouc cham (gf)

Traditional Caesar salad, parmesan croutons, anchovies

*Condiments: Olive oil, house dressing, balsamic vinaigrette,
sesame dressing, assorted olives, marinated feta, pickled pearl
onions, pickled beetroot, jalapeno, Dijon, dried fruits, nuts*

HOT MAINS

Chargrilled free-range harissa chicken, agrodolce sauce (gf)

Orange teriyaki cobbler, fennel remoulade

Avon Valley Lamb shoulder blanquette, grilled scallions

Italian porchetta, fennel, mustard, salsa verde (gf)

Roasted root vegetables, spiced Moroccan maple glaze (gf, v, vgo)

Chop suey of seasonal Asian greens, garlic & mushroom sauce (gf, v, vgo)

Steamed Japanese short grain rice, pandan essence (gf, v, vgo)

DESSERT

Fruity Christmas pudding, brandy anglaise (gf, v)

English trifle, chocolate sponge, vanilla anglaise (v)

Chocolate gateaux log roll (v)

Coconut and kaffir lime panna cotta, caramelized pineapple, walnut (gf, v)

Deconstructed pavlova, rose water, white chocolate snow (gf, v)

INCLUSION

Brewed coffee & tea, Christmas crackers

ADDITIONAL STATIONS

Seafood Station \$30 per person

Chilled poached prawns (gf)

Marinated New Zealand mussels escabeche (gf)

Marinated octopus, chili verde dressing (gf)

Poached Tasmanian salmon with creamy ginger, dill & capers sauce (gf)

*Condiments: Thousand Island dressing & Thai vinaigrette, Red
wine vinaigrette, tobasco, Sherry wine dressing*

Carving Station \$20 per person

Roast turkey, chestnut stuffing, and cranberry sauce (gf)

Stirling Range slow roast beef rump, Yorkshire pudding, port wine jus (gf)

Orange & brandy glazed leg ham (gf)

Bread & chestnut pudding

*Condiments: Sherry wine jus, harissa sauce, horse radish,
dijonnaise, seeded mustard*

PRE-CHRISTMAS SET MENU

*Minimum of 30 guests otherwise
service charge of \$250 will apply.*

\$60 - 2 course meal

\$75 - 3 course meal

ENTREE

Please choose one from the following:

Cured Tasmanian salmon, compressed cucumber,
citrus reduction, frisee (gf)

WA seared sesame tuna, wasabi, ponzu gel & pickled
shimeji, edamame (gf)

Free range chicken breast, black garlic, sweet pea,
beurre nantais

Braised Chidlow lamb, charred corn, zucchini, young
tomato (gf)

Gingin potato gnocchi, porcini emulsion, walnut,
sage, grano panado (gf, v)

MAIN

Please choose one from the following:

Turkey roulade, braised prunes, red miso, pumpkin,
cranberry gel (gf)

Lamb tenderloin, hummus, pickled shallot, mint jus
(gf)

Roasted barramundi, sweet potato, padron pepper,
harissa verde (gf)

Wagyu beef rump, truffle mashed potato, smoked
candied beetroot, port wine reduction

Slow cooked Linley Valley pork belly, pancetta, brussel
sprouts, mustard vinaigrette (gf)

Pumpkin & ricotta tortellini, wilted kale, spiced saffron &
butternut emulsion, dehydrated eggplant
(gf, v, vgo)

DESSERT

Please choose one from the following:

Traditional Christmas pudding, toffee & butterscotch
anglaise, vanilla ice cream (v)

Tiramisu, caramel & honey popcorn, hazelnut crunch,
mascarpone mousse (v)

Pandan & lime panna cotta, mango gel, candied
pineapple, sesame snaps (gf)

Margaret River chocolate ganache, orange & Grand
Marnier scent, cocoa nib tuile (gf, v)

Deconstructed pavlova, rose water, white chocolate
snow (gf, v)

INCLUSION

Bread to start, Brewed coffee & tea to finish,
Christmas crackers

Canapes on arrival optional at \$5 per piece.

Alternate drop option at \$10 per course.

THE FESTIVE PACKAGE

Minimum of 50 guests

\$125 per person

INCLUSION

Dance Floor

DJ
4 hours

Sit down 3 course meal
please refer to set menu on page 3

4 hours Simple beverage package

Christmas cracker



BEVERAGE PACKAGES

*Please contact our events team for beverage selection
events@melbournehotel.com.au*





THE MELBOURNE HOTEL

@themelbournehotel



**THE MEL
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