

*Antipasto plate per table*

*Bread Display*

*Soup*

Gazpacho with Garlic Crostini served in shot glasses

*Hot Entree*

Smoked Salmon Tian with Avocado and Potato Salad with dressing  
Twice cooked crispy Pork Belly (marinated with basil, garlic and chilli) served with sugar dipped Crab Apple  
Charred stuffed Bay Squid with Kimchi and asian flavours  
Chicken Cordon Bleu Roulade with Tomato Ketchup and Polonaise Topping  
Vegetarian Moussaka

*Roast Carvery*

Stuffed Turkey/Beef/Lamb served with Jus Roti and Parsnip Puree

*Vegetables*

Pommes Anna  
Bacon and Garlic Brussel Sprouts  
Yellow Zucchini and Haloumi Skewers with Lemon dressing

*Platters*

Seafood Platter  
Pates and Terrines  
Mixed Meat Platter

*Salads*

Vietnamese Papaya Salad  
Zingarra  
Baby Bok Choi Hokkien with Wafu Dressing  
Bocconcini and Heirloom Tomato  
Potato and Chive  
Blue Cheese, Rocket and Pear

*Desserts*

White Chocolate and Raspberry Tart  
Banoffee Sundae  
Tiramisu  
Wattle seed Pannacotta  
Baileys and Chocolate Bread Pudding

The tables centerpieces were the ginger bread houses created by culinary students. The Christmas tree was decorated by shortbreads filo bon bons and gingerbread shapes. We also made Mince Pies.