

Christmas in July

with Allurah Functions & Events



It's been a long time between office parties,
say thank you to your team with Christmas in July



Two courses | 30 - 100 people
Only 10 mins from central Ballarat

www.allurah.com.au

0409 087 932



Option One | \$49.50 per person

Add canapes for \$8 per person



Mains

Crispy skin chicken breast with roast sweet potato cake, asparagus, turmeric dukkha & herb oil

Roasted sirloin of beef with garlic & chive mash, beetroot pesto, roast tomato & shiraz jus

Dukkha crusted lamb rump on creamy mash with pepperanata, labneh, micro salad & rosemary jus

Crispy skin Tasmanian salmon with caramelised orange hollandaise, crispy chat potato cake, asparagus and sweet potato shards

Traditional roast turkey with sliced ham, roasted root vegetables and jus

Dessert

Cookies and cream cheesecake with vanilla anglaise, double cream and white chocolate shards

Lemon tart with raspberry and passionfruit coulis served with berry sorbet, shortbread crumb and kaffir lime macerated pineapple

Apple and rhubarb crumble with vanilla ice cream

Coconut and kaffir lime panna-cotta with passionfruit and mango compote and white chocolate wafer

Christmas plum pudding with brandy custard, double cream and strawberries

Functions

Beverage packages available

Dance floor, AV for entertainment or presentations



Option Two | \$54.50 per person

Add canapes for \$8 per person



Mains

250gm Prime Sirloin steak with thyme & eschalot tart, asparagus wrapped prosciutto, crumbled blue vein & cabernet sauvignon jus

Crispy skin pork belly infused with cinnamon & star anise on roasted root vegetables, cider braised apple puree, sticky jus & beetroot balsamic

Chicken & prosciutto roulade filled with spinach, semi-dried tomato & creamy feta on white bean puree with asparagus & sweet potato shards

Moroccan spiced Lamb Loin on smoked paprika mash with broccolini, black eyed peas, harissa & cumin jus

Roast turkey breast filled with basil and macadamia nut stuffing resting on roasted root vegetables and finished with cranberry jus

Crispy skin snapper and local prawns on saffron mash with zucchini pappardelle, tomato beurre blanc and curry oil

Dessert

Chocolate jaffa and pistachio cheesecake with chocolate crumbs, double cream, toffee shards, dianthus and fresh berries

Sticky Date Pudding with butterscotch sauce, vanilla anglaise, Timboon salted caramel ice-cream & almond wafer

Warm chocolate brownies with Timboon salted caramel ice cream, hazelnut praline & Frangelico anglaise

Bittersweet chocolate tart with berry sorbet, raspberry coulis & chocolate shards

Traditional plum pudding with brandy sauce, vanilla bean ice-cream, almond wafer and fresh raspberries