



karralykacentre

CHRISTMAS LUNCHEON MENU

Celebrate the festive season with friends and colleagues, fine food and Karralyka.
We've put together a special Christmas two-course as follows:

Select two choices from the courses listed, to be served to guests alternately.

MAIN COURSE

- **Chicken with a Mediterranean Crust** served with cous cous, tomato chutney, roast pumpkin & asparagus
- **Poached Salmon** served on a Thai noodle salad topped with a melon salsa
- **Sliced Ham & Turkey** served with roasted root vegetables, Cranberry sauce and traditional gravy
- **Braised Lamb Rump** served with mashed potato, roasted fennel, balsamic Roma tomatoes and braising liquor

DESSERT

- **Berry & Meringue Roulade** with a vanilla anglaise and caddied orange peel
- **Plump plum pudding** covered with brandy custard
- **Caramel and Macadamia Nut Cheesecake** served with toffee shards and a fruit garnish
- **Warm Chocolate Pudding** drizzled with rich chocolate sauce, garnished with fruit & cream

TEA, COFFEE AND AFTER DINNER MINTS

\$40.00 per person*
minimum 50 guests

*(*price inclusive of orange juice)*

A cash bar is available for purchases of other beverages

*Room hire charge is included and prices are for three-hour functions,
concluding no later than 3.30pm*

corporate

functions

theatre