

# Seniors Christmas Functions

Minimum 20 people per booking

**2 COURSES . . . . . 32**

Entrée & Main or Main & Dessert

**3 COURSES . . . . . 40**

Entrée, Main & Dessert

## ENTRÉE

CREAMY PUMPKIN SOUP OR GARLIC BREAD

## MAIN

### 200G CHICKEN SCHNITZEL

served with salad, chips and your choice of sauce

### FISH AND CHIPS <sup>(GFA)</sup>

hoki fillet served crumbed, grilled or battered with chips, salad and tartare sauce

### ROAST TURKEY BREAST <sup>(GFA)</sup>

roasted honey and sage root vegetables, peas, cranberry sauce and gravy

### BANGERS AND MASH <sup>(GFA)</sup>

served with steamed seasonal vegetables and gravy

### CRISPY SKIN PORK BELLY <sup>(GF)</sup>

roasted lemon and herb potatoes, broccolini, housemade apple sauce

## DESSERT

### KYTONS CHRISTMAS PUDDING

brandy butter sauce, spiced cherry compote

### FRUIT SALAD ROMANOFF <sup>(GF)</sup>

orange sugar syrup, whipped chantilly cream


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# Christmas Functions

CELEBRATE  
CHRISTMAS WITH FRIENDS  
OR COLLEAGUES

Contact our functions manager  
for a tailored quote  
[functions@tahotel.com.au](mailto:functions@tahotel.com.au)

95 Belair Road, Kingswood 5062  
08 8272 9255  /TAHotel | [tahotel.com.au](http://tahotel.com.au)

# Christmas Functions

Our Christmas functions menu is designed so we can tailor a package to suit your needs. Create a 2 or 3 course menu for you and your guests. Contact our functions manager for help on creating your Christmas function package or to request any additional choices.

A minimum booking of 25 people is required. Please ask for additional choices or allergies

## TWO COURSES

*Alternate drop*

Shared Entrée & Main . . . . .	45
Entree & Main . . . . .	50
Main & Dessert . . . . .	50

## THREE COURSES

*Alternate drop*

Shared Entrée, Main & Dessert . . . . .	53
Entrée, Main & Dessert . . . . .	59

Extra choice (entrée, main and dessert)  
Add \$5 per course  
Add \$5 for choice instead of alternate drop service

## SHARED GRAZING PLATE . . . . .

cooked SA king prawns, roasted pumpkin hummus, grilled haloumi, cured meats, marinated feta, crudites and crackers (VA)

## ENTRÉES . . . . .

**SPANISH CHICKEN THIGH PINTXO** (GF)  
with fragrant jasmine rice, red chimi churri sauce

**ROASTED ZA'ATAR LAMB SHOULDER**  
with housemade labneh, garlic croutes

**EGGPLANT MILANESE** (VE)  
with roma tomatoes, tomato sugo, fresh basil

## MAIN . . . . .

**MAPLE ROASTED BUTTERNUT PUMPKIN** (VEA) (GFA)  
with pepperonata, buffalo mozzarella, EVOO, crusty loaf

**250G CHARGRILLED PORTERHOUSE** (GFA)  
served medium, roasted potato and fennel gratin, steamed broccolini, horseradish cream sauce, red wine jus

**ROAST TURKEY BREAST** (GFA)  
with cauliflower and broccoli bake, roasted honey carrots, stuffing, cranberry sauce and rich brown gravy

**WA PAN SEARED BARRAMUNDI** (GF)  
with silverbeet, lentil and feta salad, pickled red onion, dill crème fraiche

## DESSERT . . . . .

**KYTONS CHRISTMAS PUDDING** (V) (GF)  
brandy butter sauce and spiced cherry compote

**MIXED FRUIT TERRINE** (GF) (V)  
vanilla bean gelati

**VEGAN PEANUT BUTTER CUP TART** (GF) (VE)  
whipped coconut yogurt

Please alert wait staff to any allergies and or intolerances.

(GF) gluten free (GFA) gluten free available (VE) vegan (V) vegetarian (VA) vegetarian available