



CHRISTMAS FEASTS

The Larder prepares Christmas feasts that are ready to heat & serve on Christmas day.

All foods come presented in large heavy duty foil trays that can be just placed in the oven to re-heat.

Costs are based upon ½ serves (5-6 people) & full serves (up to 12 people).

OUR SELECTION

Roasted breast of turkey with sage & onion stuffing, cranberry sauce & roast turkey gravy

\$85.00/\$140.00

Honey glazed leg of ham **\$105.00**

Mustard & pepper crusted sirloin of beef **\$85.00/\$140.00**

Roasted Loin of Pork with caramelized apples and roast gravy – approx. 3kg **\$99.00**

Prosciutto wrapped beef fillet (medium rare) with thyme and rosemary béarnaise **\$110.00**

Cold poached whole salmon fillet with salsa verde **\$140.00**

Platter of cooked King Prawns with lemon and cocktail sauce

Small (1kg) **\$55.00** Large (2kg) **\$99.00**

Freshly shucked pacific oysters with limes

2dz **\$55.00** 4 dz **\$110.00**

Roasted Rack of pork (8 rib rack) **\$140.00**

Mustard and Herb Crusted Rack of Veal (8 rib rack) **\$160.00**

Roasted Prime rib of beef (3-4kg raw weight) Feeds up to 12 **\$210.00**

Selection of roasted vegetables, carrots, sweet potato, pumpkin & button onions **\$60/\$75**

Roasted chat potatoes with garlic cloves & thyme **\$60/\$75**

Creamy potato gratin **\$60/\$75**

Attached list of salads **\$70**

Gluten Free Chocolate Mud Cake \$52

Raspberry, Passionfruit and Chocolate triple stack cheesecakes **\$52**

Summer Fruit Flans **\$50**

Layered Berry Christmas Trifle **\$55**

Mini Christmas Puddings ½ dz **\$24**

