



CHRISTMAS PACKAGES 2011

Two course Christmas lunch

\$40 per person

Your selection of two mains and two desserts from our standard Christmas menu options, served alternately

Two course premium Christmas lunch

\$45 per person

Your selection of two mains and two desserts from our premium Christmas menu options, served alternately

Three course Christmas lunch

\$55 per person

Your selection of two entrees, two mains and two desserts from our standard Christmas menu options, served alternately

Three course premium Christmas lunch

\$60 per person

Your selection of two entrees, two mains and two desserts from our premium Christmas menu options, served alternately

Three course Christmas dinner

\$60 per person

Your selection of two entrees, two mains and two desserts from our standard Christmas menu options, served alternately

Three course premium Christmas dinner

\$65 per person

Your selection of two entrees, two mains and two desserts from our premium Christmas menu options, served alternately

Canapés on arrival

\$8 per person

A chef's selection of hot and cold canapés served for half an hour on arrival prior to your meal commencing

the hobart function and conference centre
one elizabeth street pier

t 6230 8979 f 6231 9190 e info@hfcc.com.au w www.hfcc.com.au



CHRISTMAS PACKAGES 2011

Christmas Canapes

\$35 per person

Your selection of 10 items from our canapé options, served on platters around the room.

Extra finger food treats

Wild mushroom and thyme risotto, in a box, with a fork

\$12.50 per person

Lamb cutlet in a honey soy marinade, on the bone, with a napkin

\$12.50 per person

Fish and chips in a cone, on the pier, at Christmas

\$12.50 per person

Canape options

Cold selection

Sushi rolls with smoked salmon and cucumber

Sushi rolls with smoked chicken and mayo

Thai beef salad in cucumber cups

Prosciutto wrapped melon

Bocconcini and basil skewered tomatoes

Ribbon sandwiches – chicken, avocado, spring onions and mayonnaise

Ribbon sandwiches – avocado, rocket, tomato, cucumber & chutney

Roasted capsicum and parsley pastries with shaved parmesan.

Oven roasted tomato and pesto bruschetta

Smoked chicken and avocado bruschetta

Hot selection

Cheese and herb filled mushrooms

Cajun chicken served with sweet chilli sauce

Chicken and coriander dumplings

Mexican beef skewers with dipping sauce

Chef's home-made sausage rolls with traditional tomato sauce

Party pies – home made beef pies

Italian style mini pizzas

Thai style won tons and spring rolls with dipping sauce (v)

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CHRISTMAS 2011

MENU OPTIONS

Standard options

Entrees

Slow braised pork belly with roasted diced apple and crackling

Thai beef salad with bean shoots, palm sugar and red chilli dressing

Seared scallops with a light couscous salad and a lemon beurre blanc

Christmas tasting plate – a selection of the finest Tasmanian produce, prepared with a seasonal twist

Mains

Roast turkey breast with baked ham, roast potatoes, sage and chestnut stuffing and cranberry jus

Pan seared Port Huon salmon on a green pea and confit garlic frittata with a fresh basil hollandaise

Chicken Kiev on a potato and parsnip mash with a smoked cheddar sauce

Olive stuffed rack of lamb on a potato gratin with a homemade tomato chutney

Desserts

Traditional Christmas pudding with a brandy sauce and mascarpone

Rich soft chocolate fudge with shortcrust pastry and coffee dusted ice cream

Pistachio and Frangelico parfait with vanilla bean toffee

Petite pavlova with fresh fruit and chantilly cream

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MENU OPTIONS

Premium options

Entrees

Seared quail on a cucumber and tomato concasse with an apple and balsamic glaze

Smoked and gravalax local salmon with sautéed fennel and a lemon beurre blanc

Seafood chowder, prepared with fresh Tasmanian seafood at its best

King prawns on lemon myrtle rice with a piquant sauce

Mains

Turkey tenderloin on a pancetta and parmesan mash with a rich game jus

Smoked chicken breast on herb couscous with vegetables jardinière and a mushroom sauce

Eye fillet of beef with ratatouille, hasselback roast potatoes and a pepperberry jus

Blue eye trevalla on a warm bean shoot salad with candied lemon

Desserts

Traditional Christmas pudding with a brandy sauce and mascarpone

Pistachio and Frangelico parfait with vanilla bean toffee

Strawberry and Champagne jelly with pistachio biscotti

Premium Tasmanian cheeses with house baked fig bread, lavoche and Grand Marnier scented dried fruit

Elderflower panna cotta with angel hair toffee and a berry and vodka coulis

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