CRITERION Hotel DALBY

Christmas MENU FUNCTIONS

BUFFET OPTIONS

OPTION 1 — $25 PP

Minimum 15pax

PROTEIN (choice of 2)

Roast Beef – with rosemary, garlic & thyme
Crispy Roasted Pork Leg
Roast Lamb – with rosemary, mint & garlic

SALADS & SIDES (choice of 2)

Roasted Potato | Sweet Potato | Pumpkin & Carrot
Steamed Cauliflower | Broccoli | Beans | Carrot | Corn
House Garden Salad

SAUCES (choice of 2)

Mint Sauce
Apple Sauce
Traditional Gravy



BUFFET OPTIONS

OPTION 2 — $45 PP

Minimum 15pax

PROTEIN (choice of 2)

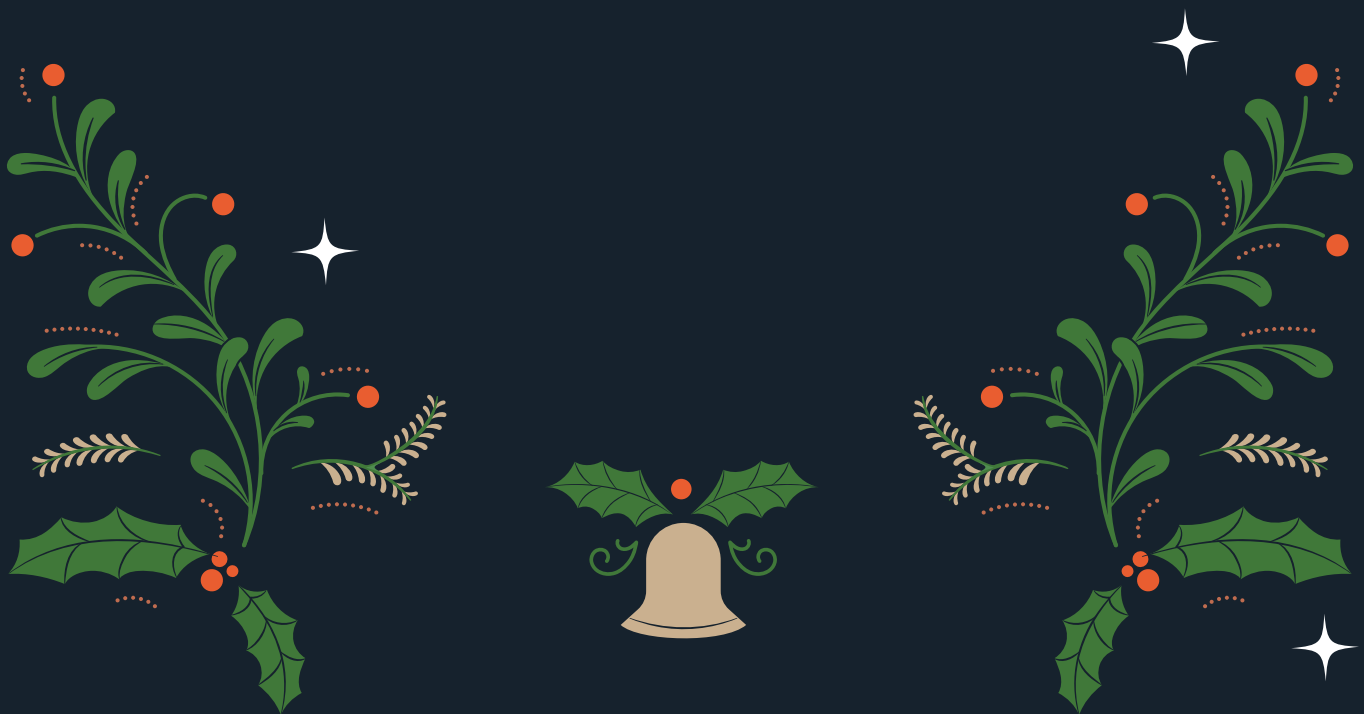
Smoked Brisket GF DF – with South Carolina vinegar sauce
Roasted Pork Belly GF DF – with pork crackling
Roasted Thyme & Garlic Chicken Breast GF – with butter sauce
Rosemary Roasted Lamb Legs GF DF

SALADS & SIDES (choice of 2)

Roasted Root Vegetables GF VG – with confit garlic
Creamy Parmesan & Rosemary Potato Bake GF V
Garden Salad GF V – with Ranch dressing
Steamed Vegetables GF V – tossed in brown butter
Greek Salad GF V – topped with Danish feta

DESSERTS (choice of 2)

Toffee Popcorn Slice – with Chantilly cream
White Chocolate & Raspberry Slice – with raspberry compote
Flourless Carrot Cake GF
Vanilla Slice – with Chantilly cream
Raspberry & Chocolate Lamingtons



ALTERNATE DROP

OPTION 1 $35 PP

CHOICE OF

Free Range Crispy Skin Roasted Chicken Breast – with corn puree, potato bake & grilled broccolini

Borrowdale Crispy Pork Belly – from the Goondiwindi Region served with steamed rice, Asian greens & a Filipino Adobo sauce

OPTION 2 $55 PP

CHOICE OF

300g Beef City Black MB1+ – Toowoomba Region grain fed 100 days, served with mash potato, steamed vegetables & gravy

200g Crispy Skin Red Emperor – topped with Thai marinated prawns, served with steamed rice, crispy noodle & Asian greens

