



PLATTERS

CHRISTMAS COCKTAILS

Boulcott's Christmas Sour
Whiskey, cranberry, orange, sugar, lime and ginger beer

Crème Brûlée Martini
Vodka, Baileys, chocolate liqueur, melted caramel squares

\$17pp

ADD BUBBLES ON ARRIVAL

\$10pp

ADD BREAD & DIPS ON ARRIVAL

\$10pp

Antipasto Platters \$80 (6ppi) gf*

Selection of cheeses and cured meat, olives, pickles, fresh fruits, fig and pear relish, served with fresh bread and crackers

Cheese Platter \$75 (6ppi) gf*

Three types of cheeses, quince paste, fruit based relishes, olives, grapes, and berries, served with crusty bread and assorted crackers

Veg Platter \$65 (6ppi) gf* / ve

Romesco, cumin hummus, fresh vegetables, crudites, olives, toasted chickpeas, vegan 'chicken' with chipotle mayo, served with flatbread

Deep Fried Treats \$90 (6-8ppi) PERFECT WITH A FEW PINTS!

Buffalo fried chicken with buttermilk ranch, crispy pork belly with kewpie mayo, mac n' cheese bites with truffled cream, cheesy garlic bread, jalapeño poppers, fries, pickles and dipping sauces

Slider Platter \$110 (10ppi)

Ten sliders - choose beef or fried chicken. Buffalo tenders, onion rings, hoisin BBQ pork ribs, garlic bread sticks, served with bacon dipping sauce

Vegetarian Slider Platter \$100 (10ppi)

Ten falafel sliders, onion rings, jalapeño poppers, cheese bread sticks, mac n' cheese bites, served with dipping sauces

Hot Grill Platter \$110 (6-7ppi)

Slow cooked lamb shoulder with chimichurri, BBQ pork ribs, medium rare sirloin with red wine jus, served with dips and pita bread

Sweet Treats \$75 (10ppi)

Double chocolate brownie, orange baba cake bites with chantilly cream, cheesecake bites, chocolate dipped profiterole puffs with fruit compote, candied nuts and fresh berries



CHRISTMAS SET MENU

2 COURSES \$50 / 3 COURSES \$60

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ENTRÉE

Spiced Calamari gf / df
Spiced calamari rings with achiote lime aioli

Buffalo Chicken Tenders gf / df*
Buttermilk ranch, house pickles

Country Style Vegan Chicken ve
Maple glaze, herbs, vegan mayo and house pickles

MAIN

Roast Beef Sirloin gf*
Served medium with port wine jus, roast wagyu fat potatoes and seasonal greens

Glazed Roast Chicken gf*
With rosemary pan gravy, mash potato, roasted carrots, fresh herbs

Baked Akaroa Salmon gf*
Anna potato fries, chimichurri hollandaise, seasonal vegetables

Cucumber & Chickpea Salad gf*/ ve
Gremolata, leaves, capsicum and grilled seasonal vegetables, lemon and herb dressing

DESSERT

Lemon Cheesecake
Fresh berries, berry coulis

Chocolate Brownie gf*
Fresh berries, berry coulis