



\$30PP (MIN 6PAX)

(includes house made bread & butter, roasted seasonal potatoes & steamed vegetables for the table)

Apple & Almond Stuffed Turkey Roulade
w/ Cranberry Jus, Confit Baby Carrot
& Broccolini (GF)

Chefs Own Christmas Pudding
w/ Brandy Anglaise & Mascarpone



DECO Wine Bar & Restaurant is CH Boutique Hotel's in-house restaurant, located in the beautifully restored Peel Street heritage wing.

Offering the best in Restaurants in Tamworth, enjoy DECO's alfresco dining area, or relax in the timber-paneled bar.

All Christmas functions include festive table centre pieces & bonbons.

OPEN 7 DAYS

(closed Christmas Eve & Public Holidays)

Lunch – 11:30am to 2:30pm

Dinner – 5:30pm to 9pm

TO BOOK

t: (02) 6766 7260

e: reservations@chboutiquehotel.com.au

330 Peel Street, Tamworth

www.chboutiquehotel.com.au/dining



Christmas
**PARTY
MENU**



CREATE YOUR IDEAL CHRISTMAS PACKAGE

LUNCH OR DINNER

(All options include house baked bread & butter for the table, roasted seasonal potatoes and steamed vegetables to share)

FOR GROUPS OF 10 OR MORE

2 COURSE SERVED ALTERNATELY \$60PP

Choose two (2) mains two (2) desserts

2 COURSE SERVED ALTERNATELY \$65PP

Choose two (2) entrée (2) mains

3 COURSE SERVED ALTERNATELY \$75PP

Choose two (2) entrée two (2) mains two (2) desserts

ENTRÉE

Seared Duck Breast

w/ Hoisin & House Pickled Cucumber (GF/LF)

Lime Pepper Chicken

w/ Roquette & Parmesan Salad (GF)

Guyra Tomato Salad

w/ Buffalo Mozzarella, Fresh Basil & Chilli Vinaigrette (V/IF)

House Cured Salmon

w/ Charred Asparagus, Radish & Watercress (GF/LF)

MAINS

Angus Beef Medallion Served Medium

w/ Roasted Cipollini Onion, Gratin Potato, Sautéed Summer Greens & Cab Sav Reduction (GF)

Apple & Almond Stuffed Turkey Roulade

w/ Cranberry Jus, Confit Baby Carrot & Broccolini (GF)

Slow Roasted Pork Belly

w/ Caramelized Apple & Pickled Kohlrabi (GF)

Maple Glazed Salmon Fillet

w/ Charred Baby Cos, Cous Cous & Citrus Stone Fruit Salsa (LF)

DESSERT

Meringue & Summer Fruits Eton Mess (GF)

Chefs Own Christmas Pudding

w/ Brandy Anglaise & Mascarpone

Warm Chocolate Fudge Brownie

w/ Summer Berry Coulis And Vanilla Gelati

CANAPES

(all served with chefs selection of matching garnishes/sauces)

PRE-DINNER CANAPES \$12 PP

Only available in conjunction with the purchase of a Lunch or Dinner package.

Chefs Selection of three (3) canapes

PACKAGE 1

\$23.50PP

Choose 5 items from below

PACKAGE 2

\$29.50PP

Choose 8 items from below

ITEMS

Confit Duck Spring Rolls (LF)

Smoked Pumpkin & Cheddar Arancini

Fresh Natural Oysters

w/ Cracked Black Pepper & Lime (GF/LF)

Roasted Pork Belly Skewers (GF/LF)

Smoked Salmon & Fresh Asian Salad

Wonton Cones (LF)

Duck Breast & Chorizo Jam Tarts

Chilli & Lime Grilled Calamari Skewers (GF/LF)

Paprika & Dijon Marinated Chicken Goujons (GF/LF)

Dark Chocolate Fudge Brownie

Vanilla Cheesecake

Fruit Salad Skewers (GF/LF)

Profiteroles Assorted Flavours

ALL CHRISTMAS
FUNCTIONS INCLUDE
FESTIVE TABLE CENTRE
PIECES & BON BONS

FAMILY LUNCH/DINNER

\$75PP

(served as a banquet to share)

House Baked Bread & Butter

1ST COURSE

Seafood Platters

includes Prawns, Oysters, Smoked Salmon, Squid & more w/ Chefs' Selection of Condiments

2ND COURSE

Lime Pepper Chicken w/ Roquette, Parmesan Salad (GF)

Guyra Tomato Salad w/ Buffalo Mozzarella, Fresh Basil & Chilli Vinaigrette (V/IF)

Seared Marinated Beef

w/ Mediterranean Vegetable Salad (LF/GF)

3RD COURSE

Apple & Almond Stuffed Turkey Roulade

w/ Cranberry Compote (GF)

Honey Maple & Bourbon Glazed Leg Ham (GF/LF)

Roasted Field Mushrooms

w/ Hazelnut & Blue Cheese Crumble (GF)

Roasted Seasonal Potatoes (GF/LF)

Steamed Summer Vegetables (GF)

Assorted Condiments & Sauces

4TH COURSE

Chefs' Selection of Petite Desserts

