

Exclusive Member Offer

PARKROYAL
PARRAMATTA

Three-course alternate serve menu | four hour beverage package

All packages include tea and coffee station, DJ and dance floor, lectern with microphone and Christmas theming

ENTRÉE

Pork belly, pumpkin purée, roasted chestnut, snow pea salad

Tiger prawn, mango and avocado salsa, dill oil, baby herbs

Smoked salmon, frisée lettuce, pickled beetroot, pine nuts, red radish salad, yuzu mustard dressing

Spiced duck breast, crushed chickpeas, red pepper coulis, confit duck leg

Citrus cured ocean trout, beetroot radish, seeded mustard cream, chive and lemon dressing

Terrine of braised ham hock and corn fed chicken, red pepper relish and croutons

Goats cheese and caramelised onion tart, confit trussed tomato, baby greens

MAIN

Beef eye fillet, truffle mash potato, brussels sprouts, heirloom carrots

Chicken supreme, soft polenta, carrot, pearl onion, porcini sauce

Roasted Tasmanian salmon fillet, kale purée, baby corn, eschalot, tomato vinaigrette

Roasted barramundi fillet, fennel mash, braised finger fennel, citrus

Grilled lamb rump, potato gratin, smoked eggplant purée, truss cherry tomato

Four cheese ravioli, tomato fondue, parmesan

Turkey breast, fig stuffing, parsnip purée, baby vegetables, cranberry jus

DESSERT

Pavlova, wild berries, passionfruit, hazelnut praline disc

Steamed Christmas pudding, brandy anglaise, vanilla ice-cream

Calamansi panna cotta, citrus mint salad, dehydrated oranges, lemon balm

Dark chocolate mousse dome, salted caramel centre, toasted macadamia, candy floss

Lemon and lavender cheesecake, berry compote, chocolate cigar

Baked berry tart, berry coulis, cream fresh, citrus glass tuiles

Sticky date pudding, toffee sauce, hazelnut praline, vanilla bean ice-cream

T&CS

Minimum of 50 guests

40% non-refundable deposit

Full pre-payment required

**\$101 per
person**

To request a tailored quote or site visit, call 02 9685 0339 or email events.prsyp@parkroyalhotels.com