

THE
Botanical

• CELEBRATE THE •

Silly Season

CHRISTMAS FUNCTION PACKAGES
FROM \$25pp

or experience a whole suckling pig
with all the trimmings carved
by our chef at your table!

THE
Botanical

Christmas Function Packages

WHOLE SPIT ROAST BABY PIG \$650

Hand rubbed and slow cooked with all the trimmings including green salad, steamed greens drizzled with lemon & olive oil, potato mash, chips, pickles and a variety of house made sauces; Dijon & tarragon mustard, horseradish, diane, mushroom, pepper, & gravy.

Serves 10-12. Requires pre-order 72 hours in advance

BEEF TOMAHAWK 3KG \$350

Served with all the trimmings including green salad, steamed greens drizzled with lemon & olive oil, chips, onion rings, gravy, Dijon & tarragon mustard.

Serves 6. Requires pre-order 72 hours in advance

LAMB SHOULDER \$300

12 hour slow cooked with all the trimmings including cauliflower cheese, potato mash, chips, glazed carrots, mint peas and rosemary jus.

Serves 6. Requires pre-order 48 hours in advance

FESTIVE FEAST \$46pp

A traditional Christmas feast including all the trimmings with Yorkshire puddings, cauliflower cheese, mint peas, glazed carrots, duck fat roasted potatoes, roast chicken, roast lamb, honey glazed ham & gravy. Pavlova with summer berries..

Minimum 10. Requires pre-order 72 hours in advance

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CANAPÉ PACKAGES

\$25pp Choose 3 cold, 3 hot & 1 substantial canapé

\$35pp Choose 3 cold, 3 hot, 2 substantial & 1 sweet canapé

\$50pp Choose 4 cold, 4 hot, 3 substantial & 1 sweet canapé

HOT

Chickpea & zucchini fritter, cumin
labna (v)

Potato churros, lime aioli (v)

Mushroom teleggio arancini (v)

Salt & pepper squid citrus aioli, lime

Cheeseburger spring roll, Highfield
ketchup

Crispy prawn rolls, sweet chili

Robata grilled chicken skewers,
harissa, yogurt

Highfield fried chicken, jalapeño
mayonnaise

Lamb kofta, labna, pomegranate,
coriander (gf)

Pork & fennel sausage rolls, smokey
BBQ sauce

Beef & burgundy pie with ketchup

COLD

Sydney rock oyster, ponzu (gf)

Assorted sushi, soy & wasabi

Vegetable vermicelli rice paper rolls
(v) (gf)

Salt baked beetroot, goats cheese,
dill

Tuna tataki, cucumber, shallots

Beetroot cured salmon, crème
fraiche, rye

Prawn cocktail, lettuce cup

Peking duck pancakes

Rare roast beef, horseradish, salsa
verde (gf)

SUBSTANTIAL

Grilled halloumi, green beans, kale,
smoked

almonds, tomato & olives (v)

Beer battered flathead, tartare
sauce, lemon

The Highfield mini-me burger

Assorted pizza platter – supreme,
margherita and hawaiian

Bang bang chicken, peanut satay

SWEET

Assorted ice cream bombes and
sorbets

Warm churros, chocolate sauce

Mixed doughnuts

Minimum of 30 guests. Bookings and pre-payment essential with a minimum of 48 hours notice

PLEASE CONTACT US TO MAKE A BOOKING TODAY | 02 8880 1001 | RESERVATIONS@FEROSGROUP.COM.AU