



Christmas 2024 Feasts

The Larder prepares Christmas feasts that are ready to heat & serve on Christmas day. All foods come presented in large heavy-duty foil trays that can be just placed in the oven to reheat. Costs are based upon ½ serves (5-6 people) & full serves (up to 12 people).

Our Selection

Antipasto grazing box – dips, cheeses, olives dolmades, cured meats **\$110**

Cheese selection box (7 types) with grapes and assorted crackers **\$110**

A trio of dips with Turkish croutons and veg. crudites **\$110**

Roasted breast of turkey with sage & onion stuffing, cranberry sauce & roast turkey gravy **\$120/\$220**

Honey glazed leg of ham **\$150**

Mustard & pepper crusted sirloin of beef **\$120/\$220**

Roasted Loin of Pork with apple sauce and roast gravy – approx. 3kg **\$150**

Prosciutto wrapped beef fillet (medium rare) with rosemary béarnaise **\$160**

Roasted Prime rib of beef (3-4kg raw weight) Feeds up to 12 **\$300**

Selection of roasted vegetables, carrots, sweet potato, pumpkin & onion **\$79/\$98**

Roasted chat potatoes with garlic cloves & thyme **\$79/\$98**

Creamy potato gratin **\$79/\$98**

Cold poached whole salmon fillet with salsa verde **\$150**

Platter of cooked King Prawns with lemon and cocktail sauce - (1kg) **\$75** (2kg) **\$140**

Freshly shucked pacific oysters with Limes 2dz **\$80** 4 dz **\$160**

Salads from our list **\$95**

Gluten-Free Chocolate Mud Cake **\$70**

Raspberry, Passionfruit and Chocolate triple stack cheesecakes **\$70**

Summer Fruit Flans (one dozen) **\$70**

Layered Berry Christmas Trifle **\$80**

Mini Christmas Puddings ½ dz **\$36**

Selection of lemon, chocolate, and macadamia baby tartlets (20) **\$65**