

CHRISTMAS



ICC SYDNEY

FESTIVE MENU

FESTIVE GRAZING STATIONS MENU

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\$153[^] PER GUEST

Our three course plated Christmas inspired menu features the best quality locally source produce. All served with a four hour festive beverage package, showcasing some of the best wine regions in NSW.

Presented safely with ICC Sydney's EventSafe measures in place.

[^] A \$14.50 per guest discount applies Monday to Thursday.

The Festive Beverage Package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.

ENTRÉE

Poached Australian king prawns, avocado, salad leaves, radishes and vanilla saffron vinaigrette **GF** *contains seafood*

Glazed chicken breast, grilled nectarines, watercress and Willowbrae goats cheese **GF**

Hot smoked salmon, zucchini flower and apple salad, fennel and black garlic **GF** *contains seafood*

Roasted summer vegetable tart, mixed pickled mushrooms and Roma tomato salsa **V**

MAIN COURSE

Roasted Kurobuta porchetta with spiced apple stuffing, potato puree and caramelised leeks

Slow roasted NSW beef, Yorkshire pudding, potato gratin, asparagus spears and truffle flavored mushrooms

Roast turkey breast with pistachio and cranberry stuffing, green beans and crispy kipfler potatoes *contains nuts*

Slow cooked ocean trout, potato and celeriac terrine, peach, snow pea tendrils, grains and leaves *contains seafood*

Half roasted spatchcock, honey glazed heirloom carrots, summer vegetables, lardons and mustard sauce **GF**

DESSERT

Individual Christmas fruit pudding with crème anglaise, rum and raisin ice cream **V**

Eggnog panna cotta, blackberry compote and gingerbread crumble

Spiced roasted pears, cinnamon ice cream and chocolate caramel sauce with whisky espuma foam **V**

Iced nougat parfait, malt wine gel and cherry confit with quinoa cinnamon crumbs **V**

THE FINALE

Brewed coffee, tea and mini fruit mince pies

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

ICC Sydney will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge.*

Any other additional special meal requests will incur a 25% surcharge per person. Please note charges will also apply for requirements including but not limited to Kosher and Halal requests.

Important notice – Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Menu items may change due to seasonal availability. After midnight surcharge \$7.50 per guest, Sunday \$9.00 per guest. Public Holidays \$15.50 per guest.

*All food and beverage prices shown are for the 2022 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3% to 6% per annum thereafter for the menu pricing.

FESTIVE GRAZING STATIONS MENU

\$150^ PER GUEST

This Christmas feast is designed to be served from food stations. Select two dishes from the Starting Place, two Vegetable or Salads, two Proteins and two Desserts. All served with a four hour festive beverage package, showcasing some of the best wine regions in NSW.

STARTING PLACE

A selection of three sliced local artisan cured meats, cheeses, pickled vegetables and crisps breads *contains nuts*

Smoked salmon, pickled red onion, cornichons and crème fraiche **GF** *contains seafood*

Asparagus spears, grated egg, parmesan cheese and chives **GF V**

Fresh creamy labna, smoky eggplant, green pea sesame hummus, grilled bread, mint and walnut sesame dukka **V** *contains nuts*

SALADS/VEGETABLES

Salad – zucchini, fennel, dill and apple **GF VE**

Salad – grilled nectarine, watercress and Willowbrae goats cheese **GF V**

Salad – chat potatoes, cheddar cheese, smoked leg ham and Dijon mustard **GF**

Vegetables – crispy Crookwell potatoes, bush tomatoes and native greens **GF V**

Vegetables – roasted seasonal baby vegetables and basil aioli **GF V**

Vegetables – whole roasted cauliflower, sesame, raisins and green shallots **GF V**

PROTEIN

Honey, orange and bourbon glazed ham with roasted apples **GF**

Slow roasted NSW beef, Yorkshire pudding and jus

Galantine of chicken with a herb farce **GF**

Baked Tasmanian salmon with lemon and cress **GF** *contains seafood*

Roasted chicken breast, charred leek, piperade, BBQ onions and chickpea cress **GF**

Overnight braised Cowra lamb, pistachio nuts, almond, pomegranate arils, cracked freekeh, dried fruit and feta *contains nuts*

DESSERT

Christmas fruit pudding with brandy anglaise **V**

Ginger and passionfruit trifle **V**

Caramelised apple mousse on shortbread **V**

Gingerbread choux buns with milk chocolate caramel **V**

THE FINALE

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