



Let us Host your
**CHRISTMAS FUNCTION
AT THE CRAFTERS**



FOOD AND BEVERAGE PACKAGES AVAILABLE
ENQUIRE WITH US NOW - DINING@CRAFTERSHOTEL.COM.AU

AVAILABLE 1ST DECEMBER TO 24TH DECEMBER

Christmas in Crafers

OPTION ONE - SHARING - THREE COURSE \$75PP
SHARED STARTERS - SHARED MAINS - INDIVIDUAL DESSERT

SERVED FAMILY STYLE ON THE TABLE TO SHARE

SOURDOUGH BAGUETTE,
WHIPPED BUTTER

To start

DUCK LIVER PARFAIT
PEACH, HORSERADISH CRÈME FRAÎCHE, BRIOCHE TOAST **GFO**

SAFFRON LOBSTER BEIGNET, ROUILLE MAYO

WHIPPED PERSIAN FETTA
MARINATED HEIRLOOM TOMATO, BASIL PESTO, HOUSE FOCACCIA **GFO V**

Mains

TRUFFLE AND PORCINI CHICKEN BALLOTINE,
POMMES ALIGOT, WHITE ONION SOUBISE, BRUSSELS, CHESTNUT, SPECK, SAUCE CALVADOS **GF**

WAGYU RUMP
ROAST HEIRLOOM CARROT, GREENS, CARROT + PERNOD PUREE, SAUCE COGNAC **GF**

Dessert

ETON MESS
HOUSE MERINGUE, VANILLA MASCARPONE,
PASSIONFRUIT CURD, GLAZED PEACH **GF**

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*PLEASE ADVISE OF ANY DIETARY REQUIREMENTS AT TIME OF BOOKING



Christmas in Crafers

OPTION TWO - SELECTIONS - THREE COURSE \$85PP
CHOICE OF STARTER - CHOICE OF MAIN - CHOICE OF DESSERT

SOURDOUGH BAGUETTE, WHIPPED BUTTER

To start

DUCK LIVER PARFAIT
PEACH, HORSERADISH CRÈME FRAÎCHE, BRIOCHE TOAST **GFO**

SAFFRON LOBSTER BEIGNET, ROUILLE MAYO

WHIPPED PERSIAN FETTA
MARINATED HEIRLOOM TOMATO, BASIL PESTO, HOUSE FOCACCIA **GFO V**

CURED DUCK HAM
MANDARIN, HAZELNUT + WITLOF SALAD, CHERRY GLAZE **GF DF**

Mains

TRUFFLE AND PORCINI CHICKEN BALLOTINE,
POMMES ALIGOT, WHITE ONION SOUBISE, BRUSSELS, CHESTNUT, SPECK, SAUCE CALVADOS **GF**

PAN FRIED BARRAMUNDI
SPINACH PUREE, SALAD NIÇOISE, CITRUS GEL **GF**

WAGYU RUMP
ROAST HEIRLOOM CARROT, GREENS, CARROT + PERNOD PUREE, SAUCE COGNAC **GF**

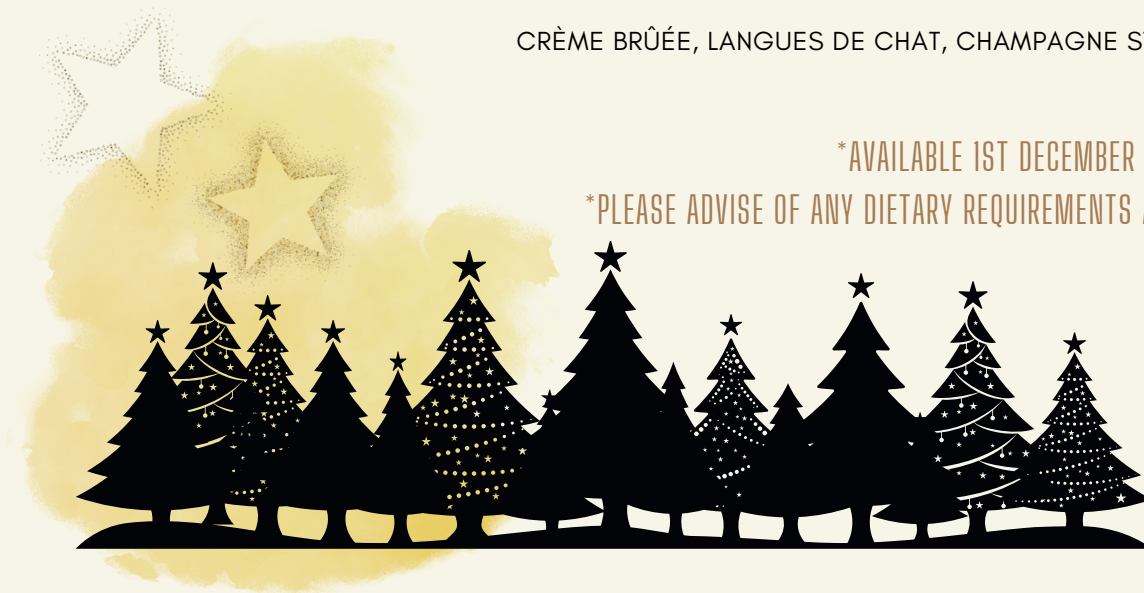
PAN FRIED GNOCCHI
SOY BURNT BUTTER, SAGE, HAZELNUTS, PARMESAN, WITLOF, SHALLOTS **V GFO**

Desserts

CHRISTMAS PUDDING
VANILLA BEAN ICE CREAM, BURNT APRICOT COMPOTE, LEMON BALM
CRÈME BRÛÉE, LANGUES DE CHAT, CHAMPAGNE STRAWBERRIES **GFO**

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Christmas in Crafts

CHILDRENS MENU
THREE COURSE \$25PP

STARTER - CHOICE OF MAIN - DESSERT

to start

GARLIC BUTTER BUN
CHOICE OF JUICE OR SOFT DRINK

to follow

BATTERED FISH + FRIES
SALAD **GFO**

PASTA NAPOLETANA
PARMESAN **GFO VO**

BUTTERMILK CHICKEN
SHOESTRING FRIES + SALAD

CHEESEBURGER + FRIES
BEEF PATTY, CHEESE, TOMATO SAUCE **GFO VO**

to finish

VANILLA ICE-CREAM SUNDAE
CHOICE OF OREO COOKIE OR SPRINKLES
WITH STRAWBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE

