





TIDES CHRISTMAS SOCIAL

Good food, cocktails and a toast to your team.

Bring everyone together with a grazing spread, followed by a beef carvery and dessert. Add your choice of beverage package and settle in for an afternoon of shared food and conversation. *Minimum 8 people.

Grazing table, carvery and dessert: $65 per person

*****Add a one-hour beverage package:

Non-alcohol: +$18pp
Beer, wine and soft drinks : +$25pp
Spritz Cocktails, beer, wine and soft drinks +$30pp

On the menu:

Grazing spread

- Freshly shucked oysters – two per person.
- Butter-poached prawns with thyme, paprika and shallots – two per person.
- Chicken puffs with mushroom duxelles, tarragon and fennel.
- Whipped ricotta with chargrilled sourdough, truffle oil and sea salt.
- Chorizo poached in red wine with goat's cheese crumble.
- Braised lamb and dauphinoise croquettes with cranberry sauce.
- Stracciatella and marinated tomato salad with balsamic, basil and olive oil.

Carvery

Rib of beef with duck-fat potatoes, honey-glazed carrots and red wine jus.

Dessert

Ginger, lemongrass and raspberry crème brûlée.

To enquire, contact **groups@thedeepblue.com.au** with your preferred date, guest numbers and celebration choice.

TIDES
café.bar.restaurant

DEEP BLUE
HOTEL & HOT SPRINGS
WARRNAMBOOL