



PALAIS ROYALE
BOUTIQUE HOTEL

GROUP
YULEFEST
4 COURSE BANQUET
DINNER
\$89 PP

MINIMUM - 25 GUESTS

MENU CORRECT AS AT 28 MARCH 2025 AND SUBJECT TO CHANGE



YULEFEST

ENTREE

CREAMY MUSHROOM SOUP (V/VG)

MAINS

ROAST PORCHETTA WITH APPLE SAUCE (GF)

ROASTED TURKEY BREAST WITH CRANBERRY SAUCE (GF)

ROASTED LAMB LEG WITH ROSEMARY GRAVY (GF)

HONEY GLAZED CARROTS (V/VG/GF)

ROASTED HERB AND GARLIC POTATOES (V/VG/GF)

GRILLED BROCCOLINI AND SALSA VERDE (V/VG/GF)

VEGETARIAN/VEGAN OPTION: VEGETARIAN VOL AU
VENT(V/VEG)

GLUTEN FREE OPTION: STUFFED ROASTED CAPSICUMS
(V/GF)

DESSERT

YULE LOG WITH CHERRIES (VG)

CREME BRULEE (GF OPTION)

WARM VEGAN BROWNIE (VEGAN OPTION)

AFTERS

AFTER DINNER MINT

WINE

RED WINE



Tamburlaine Wild Mountain Cabernet Merlot
Central Ranges NSW

10

40

Tamburlaine Wild Mountain Shiraz
Central Ranges NSW

10

40

Tamburlaine Organic Cabernet Sauvignon
Orange NSW

10

40

WHITE WINE

Tamburlaine Organic Pinot Gris
Orange NSW

10

40

Tamburlaine Sauvignon Blanc
Orange NSW

10

40

Tamburlaine Chardonnay
Orange NSW

10

40

ROSÉ

Tamburlaine Organic Rose
Orange NSW

10

40

CHAMPAGNE/SPARKLING WINE

Tamburlaine Organic high & dry premium Cuvee
Central Ranges NSW

10

40

Piper Heidseick Champagne Cuvee Brut
Reims, France

110