

CHRISTMAS BUFFET MENU

Chef's Soup of the Day
Warm artisan bread selection

Salads

Make Your Own Salad

Cos leaves, mesclun leaves, cherry tomatoes, red onion, carrots, cucumber, olives, grated carrots, feta cheese, croutons, gherkins, artichokes, sprouts, mixed seeds

Summer salad, grilled eggplant, roasted red onion, capsicum, courgette, coriander

Tomato salad, red onions, olives, basil

Potato salad wholegrain mustard dressing, celery, chives

Selection of condiments

Worcestershire sauce, tomato sauce, tartare sauce, tabasco, red wine dressing, mustard

Seafood

Cold Smoked Salmon

Creamy Surimi salad

Natural Oysters with lemon wedges

Steamed prawns, cocktail sauce

Charcuterie Platter

Selection of cured meats, cheese, nuts, dried fruits, pesto, hummus and crackers

Roast Carvery

Roasted turkey breast

Honey and pineapple glazed ham on the bone

Hot Selection

Roasted rosemary and garlic lamb leg

Cajun spiced roasted chicken thighs

Seared fish fillets with caper cream sauce

Spinach and ricotta cannelloni

Roasted potatoes and pumpkin with smoked sea salt and rosemary

Sweet potato and coconut gratin

Seasonal steamed vegetables

Dessert

Traditional yule log vanilla & chocolate
Fruit mince tarts
Gingerbread cookies
Christmas cake with brandy anglaise
Pavlova, Chantilly cream, berry compote
Selection of cakes
Chocolate truffle cake
Bread and butter pudding
Brandy snaps, vanilla cream, strawberry
Seasonal fruit salad
Assorted lolly selection

Adults: \$119pp
with drink on arrival

Kids: 5-12 \$59

Kids: 0-5 Free