

*Toujours Noël*

Welcome to  
*Christmas Day Lunch*

*Start with a beverage...*

Veuve Ambal Blanc de Blancs Brut NV - Maison Saint Aix Aix-en-Provence Rosé

Kirrihill Regional Series Riesling - Levant by Levantine Hill Chardonnay

Maxwell Four Roads Grenache - Tim Adams Watervale Cabernet Merlot

Hahn SuperDry - Stone & Wood Pacific Ale - Heineken - Kirin Ichiban

Soft drink - Juice - Coffee - Tea

# *Buffet*

## **Seafood**

Smoky Bay oysters - Tiger prawns - Blue swimmer crab mignonette  
Marie Rose sauce - Lemon

## **Bakery**

Sourdough - Baguette - Rye sourdough - Ciabatta - Focaccia

## **Soup**

Butternut pumpkin and chestnut - Clam chowder

## **Carving**

Honey baked ham with condiments

## **Salad and Cold Dishes**

Kipfler potato and chorizo salad - Greek salad with herb vinaigrette  
Witlof salad - Bistro salad - Roasted baby beetroot salad - Green leaf salad  
Braised octopus and potato - Salmon gravlax - Pickled mussels  
Asparagus and feta frittata

# *Main*

## **Shared to Table**

Slow-cooked beef tenderloin with potato purée and mushroom jus  
Turkey roulade with sweet potato, broccolini and turkey jus

# *Fromage and Charcuterie*

Selection of cold cuts and pickles  
Selection of premium South Australian cheeses  
Lavosh - Gourmet crackers - Honeycomb - Muscatels

# *Dessert*

## **Buffet**

Mince pies - Festive roulade - Christmas pudding - Assorted macarons  
Festive yule log - Mini Basque - Assorted profiteroles - Gateaux opera  
Selection of tartlets - Red velvet  
Crêpe station with condiments  
Seasonal sliced fruit