

# CHRISTMAS BUFFET MENU

BISTRO  
**THIRTEEN**  
**50**  
AND BAR

Mimosa on arrival

## CHEF'S SOUP OF THE DAY

Warm artisan bread selection

## SALAD

Make Your Own Salad

Cos leaves, mesclun leaves, tomato, red onion, carrots, cucumber, olives, grated carrots,  
feta cheese

Mediterranean Salad, grilled eggplant, roasted red onion, capsicum, courgette, coriander,  
pomegranate molasses dressing

Slaw, green apple, red cabbage, green cabbage, toasted sesame seeds

Baby beetroot, walnuts, feta cheese

Potato salad wholegrain mustard dressing, celery, chives

Selection of condiments

Lea & Perrins sauce, tomato, tartare, tabasco, red wine dressing, wholegrain mustard

## SEAFOOD

Cold Smoked Salmon

Marinated Mussels

Natural Oysters with lemon wedges

## CHARCUTERIE PLATTER

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



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**HOT SELECTION**

Lamb casserole, tomato, onion, garlic, carrots, thyme, red wine sauce

Cajun spiced roasted chicken thighs

Pan-fried fish fillets with caper cream sauce and lemon slices

Grilled vegetable lasagne

Roasted potatoes and pumpkin with smoked sea salt and rosemary

Sweet potato and coconut gratin

Cauliflower with mornay sauce

Seasonal steamed vegetables

**DESSERT**

Chocolate log

Christmas mince tarts

Christmas cake with brandy anglaise

Pavlova, Chantilly cream, berry compote

Strawberry cheesecake with berry coulis and chantilly cream

Berry trifle

Brandy snaps, vanilla cream, strawberry

Fruit salad

Gingerbread cookies

Assorted lolly selection