

*Festive Season at  
Sofitel Brisbane Central*

SOFITEL  
BRISBANE CENTRAL

# Christmas Eve *at Bistro Suzette*

*24 December 2024*

Celebrate the night before Christmas with our Christmas Eve seafood buffet. Brimming with fresh seafood, salads, meats, globally-inspired hot dishes, and delectable desserts, it is designed to delight every palate.

## **Christmas Eve Lunch Buffet**

Adult: \$195

Child: \$80 (4-12yrs)

## **Christmas Eve Dinner Buffet**

Adult: \$195

Child: \$80 (4-12 yrs)

# Christmas Eve Bistro Suzette

## Sample Buffet Menu

### La Boulangerie

Selection of artisan bread loaves (GFOA)  
Freshly baked rolls and baguettes  
Roast pumpkin sage and chestnut soup

### Les Fruits de Mer *Fresh Seafood Served On Ice*

Mooloolaba prawns (GF/DF)  
Green Lip mussels with mango and chilli (GF/DF)  
Freshly shucked Pacific oysters (GF/DF)  
Chilled Moreton Bay bugs (GF/DF)  
Tasmanian smoked salmon with black caviar (GF/DF)  
Condiments and sauces: Horseradish cocktail sauce (GF/DF), citrus and shallot vinaigrette (GF/DF), fresh lemon wedges (GF/DF), mango, chilli and coriander salsa

### La Selection Froide *Cold Selection*

Cured meats and cold cuts with condiments  
Antipasto vegetables (GF/VE)  
Selection of artisan local and imported cheeses with quince paste and crackers (GFOA)

### Festive Classic Salads

Traditional Caesar salad with condiments  
Prosciutto, peach, mizuna and almond salad  
Roasted sweet potato, field mushroom rocket salad with mustard seed dressing  
Granny Smith apple and coleslaw salad

### Rotisserie

Roasted turkey breast  
Apricot and mustard glazed leg of ham (GF)  
Yorkshire pudding  
Roasted potatoes with rosemary (GF/VE)  
Roasted root vegetables (GF/VE)  
Summer steamed greens  
Cauliflower cheese  
Condiments: Mint jelly, cranberry sauce, red wine sauce

### La Selection Chaud *Hot Selection*

Baked barramundi fillet with roasted fennel and red onion with capers blanc sauce  
Penne with creamy tomato sauce, sun-dried tomatoes with Parmesan cheese (V)  
Herb-crusted roast chicken with garlic butter  
Fragrant steamed rice (GF)  
Oven-fresh tarte flambée

### Festive Desserts

Black forest cake  
Hot Christmas pudding with butterscotch sauce  
Chocolate fountain with luxurious sweets (GF)  
Bûche de Noël  
Petit fruit mince pies  
Festive mango sorbet rum and raisin ice cream (GFOA)  
Christmas biscuits  
Gingerbread cookies  
Petit pavlovas with macerated berries (GF)  
Spiced chocolate mousse  
Seasonal fruit platter (GF/VE)  
Profiteroles  
Festive cupcake towers  
Festive fruits (GF/VE)  
Hot apple crumble  
Crème Brûlée