

# THE CLIVEDEN

BAR & DINING

## CHRISTMAS DAY 2024 BUFFET LUNCH

Wednesday 25th December 2024

12.30pm – 3.30pm

*\$369 per adult, includes a glass of  
Champagne and premium  
beverage package*

*\$289 per young adult (13 to 18 years),  
includes soft drinks and juice*

*\$144.50 per child (6 to 12 years), includes  
soft drinks and juice*

### STARTERS

#### THE SEAFOOD BAR

Moreton bay bugs  
Poached shrimps  
Marinated mussels  
Clam  
Smoked salmon  
Salmon gravlax  
Seafood terrine  
Royal pacific oysters

#### THE ANTIPASTO SPREAD

Grilled eggplant, zucchini, bell peppers, confit tomatoes,  
artichokes, assorted olives  
Selection of cured & smoked meat

### SALAD BAR

#### THE MIXED

Smoked labneh, turmeric roasted cauliflower, fava beans  
Salt baked heirloom beet with fennel, orange & rocket  
Tomato mozzarella salad with basil pesto  
Grilled asparagus with hazelnut & berry salsa  
Baby gem, shallot vinegar, ranch dressing, garlic crouton

### CHRISTMAS WONDERLAND

#### THE SWEET CORNER

Chocolate raspberry choux  
Pistachio strawberry yule log  
Passionfruit hazelnut yule log  
Chocolate raspberry yule log  
Blackforest yule log  
Bailey's tiramisu  
Mango bauble  
Sacher torte  
Mixed berry trifle  
Mini gugelhupf  
Mince pies  
Stollen  
Panetone  
Christmas plum pudding with vanilla anglaise  
Callebaut chocolate fountain with condiments

### COLD MEZZE

Pumpkin hummus with dukkah, baked Dutch carrots  
Smoked eggplant with walnuts & pomegranate molasses  
Quinoa & kale tabbouleh with cranberries

### MAIN DISHES

#### CARVERY & PIZZA STATION

Roast turkey with chipolata, stuffing  
Pineapple, honey glazed Virginia ham  
Gippsland grain raised roast beef steamship

Pepperoni pizza

Margherita pizza

#### CHRISTMAS HOT STAPLES

Roasted barramundi with fennel & prawn bisque  
Coriander, rosemary crusted lamb with shallot jus  
Miso-glazed duck with pak choy & teriyaki sauce  
Dukkah crusted chicken tikka with tomato butter gravy & burrata  
Vegetable pulao  
Truffled mushroom tortellini with wild mushroom & aged  
pecorino  
Creamy mash potato with truffle  
Goose fat roast new potatoes  
Whole roast carrots with crispy buttered bread crust  
Buttered green beans  
Maple & chilli glazed pumpkin  
Seafood paella

#### CHEESE & BREADS COUNTER

Gippsland brie  
Tarago shadows of blue  
Peppercorn cheddar  
Red Leicester  
Meredith goat's Cheese  
Camembert  
Smoked cheddar  
Gouda with cumin  
Wensleydale with cranberry

*Served with chutney, dry fruits, quince paste, nuts, crackers*

Focaccia, ciabatta, rustic baguettes, sourdough loaf,  
bread rolls, olive bread

### KIDS CORNER

Chicken nuggets  
Fish fingers  
Mini burger  
French fries



**CONSUMER ADVISORY:** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.