

JUNGLE BELLS

ADVENTURE

CHRISTMAS EVE DINNER MENU 2024

APPETIZER

Stuffed Fish Roll with Curry Mayonnaise
Seared Tuna Loin with Mango Salsa
Honey Roasted Chicken
Grilled Pineapple with Cajun Spices
Grilled Vegetable Terrine with Pesto
Caprese Salad with Pesto

SEAFOOD ON ICE

Poached Prawns with Lemon Dill Brunoised Vegetable
Poached Fresh Crab
Green Shell Mussels with Diced Tomato and Garlic
Condiments:

Lemon & Lime Wedges, Cocktail Sauce, Thousand Island, Wasabi Mayonnaise
Balsamic Dressing, Mignonette sauce, Tapenade, Tomato Salsa

COLD CUTS

Roasted Beef with Radish and Mayo Dressing
Beef Carpaccio

LIVE SALAD STATION

Quinoa Salad
Condiments: Tomato Mozzarella, Pesto Dressing
Grana Padano Cheese, Balsamic Drizzle

RAW BAR

Assorted Lettuce, Corn Kernels, Pickled Onion, Capsicum, Tomato, Celery Sticks, Cucumber, Carrot,
Onion Rings, Broccoli, Cauliflower, Red Radish, Pickled Pumpkin, Pickled Cucumber

CARVING STATION

Roasted Turkey with Giblet Sauce, Cranberry Sauce and Mushrooms
Roasted Lamb Leg with Rosemary Sauce

SOUP

Chicken Consommé with Vegetable Julienne
Roasted Tomato Soup
Breadbasket and Condiments
Assorted Loaves and Rolls, Sourdough, Kraft Corn, Butter Portions

HOT FOOD

Pilaf Rice
Mashed Potato with Parmesan Cheese
Slow-Cooked Lamb Stew with Mushroom, Carrots and Thyme
Roasted Duck with BBQ sauce
Roasted Beef with Mushroom Sauce
Roasted Herb Baby Potato
Sautéed Green Beans

SWEETS

Christmas Pudding,
Apple Strudel with Vanilla Sauce
White Nougat Mousse
Christmas Stollen
Assorted Christmas Cookies
Rustic Carrot Cake
Passion Brulé
Gingerbread Cheesecake
Double Chocolate Yule Log Cake

LIVE STATION

Apple and Banana Fritters

FRUIT STATION

Pineapple, Rock Melon, Watermelon, Red Dragon Fruit, Papaya