

CHRISTMAS BUFFET MENU



Drink on arrival

CHEF'S SOUP OF THE DAY

Warm artisan bread selection

SALAD

Make Your Own Salad

Cos leaves, mesclun leaves, cherry tomatoes, red onion, carrots, cucumber, olives, grated carrots, feta cheese, croutons, gherkins, artichokes, sprouts, mixed seeds

Summer salad, grilled eggplant, roasted red onion, capsicum, courgette, coriander

Tomato salad, red onions, olives, basil

Potato salad wholegrain mustard dressing, celery, chives

Selection of condiments

Worcestershire sauce, tomato sauce, tartare sauce, tabasco, red wine dressing, mustard

SEAFOOD

Cold Smoked Salmon

Marinated chilli Mussels

Natural Oysters with lemon wedges

CHARCUTERIE PLATTER

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

ROAST CARVERY

Roasted turkey breast

Honey and pineapple glazed ham on the bone

HOTSELECTION

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

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