



Toujours Noël

Welcome to *Christmas Day Lunch*

Start with a beverage...

Veuve Ambal Blanc de Blancs Brut NV - Maison Saint Aix Aix-en-Provence Rosé
Kirrihill Regional Series Riesling - Levant by Levantine Hill Chardonnay
Maxwell Four Roads Grenache - Tim Adams Watervale Cabernet Merlot
Hahn SuperDry - Stone & Wood Pacific Ale - Heineken - Kirin Ichiban
Soft drink - Juice - Coffee - Tea

Buffet

Seafood

Smoky Bay oysters - Tiger prawns - Blue swimmer crab mignonette
Marie Rose sauce - Lemon

Bakery

Sourdough - Baguette - Rye sourdough - Ciabatta - Focaccia

Soup

Butternut pumpkin and chestnut - Clam chowder

Carving

Honey baked ham with condiments

Salad and Cold Dishes

Kipfler potato and chorizo salad - Greek salad with herb vinaigrette
Witlof salad - Bistro salad - Roasted baby beetroot salad - Green leaf salad
Braised octopus and potato - Salmon gravlax - Pickled mussels
Asparagus and feta frittata

Main

Shared to Table

Slow-cooked beef tenderloin with potato purée and mushroom jus
Turkey roulade with sweet potato, broccolini and turkey jus

Fromage and Charcuterie

Selection of cold cuts and pickles
Selection of premium South Australian cheeses
Lavosh - Gourmet crackers - Honeycomb - Muscatels

Dessert

Buffet

Mince pies - Festive roulade - Christmas pudding - Assorted macarons
Festive yule log - Mini Basque - Assorted profiteroles - Gâteau opéra
Selection of lamingtons - Berry Pavlova
Crêpe station with condiments
Seasonal sliced fruit