

Christmas Buffet

CHRISTMAS DAY LUNCH

BALLROOM

TUESDAY, 25th DECEMBER, 2018. 12:30pm - 3:30pm

COLD BUFFET

West Coast oysters

Spencer Gulf prawns

Smoked salmon

Spanner crabs

Boston Bay mussels

Tuna sashimi

Tuna poke, guacamole, corn and pickled daikon tostadas

Kilpatrick oysters with smoked bacon

Vietnamese squid salad with papaya, lemongrass, coriander, peanuts and crispy shallots

Antipasto with condiments and dips

Garden salad

Sweet potato, pancetta, grain mustard, sour cream and cranberry salad

Watermelon and feta with olives, capsicum, tomato and herbs

Cauliflower, quinoa, almonds, smoked yoghurt and sultana salad

Red cabbage, cumin roast pumpkin, kale, rocket, pomegranate and ricotta salad

Assorted cheese and bread selection

HOT BUFFET

Braised lamb shoulder with white bean ragú and mint jus

Steamed seasonal vegetables with olive oil and lemon

Roasted rosemary potatoes with Brussel sprouts and bacon

Barramundi with nori, fried capers and butter sauce

Braised eggplant with capsicum, okra and pine nuts

Mushroom arancini with truffle mayo

LIVE CARVERY STATION

Rolled turkey with apricot and pistachio stuffing

Rum glazed baked ham with grilled pineapple

Porchetta

Butter braised beef rump

Traditional sauces and condiments

LIVE STATION

Gnocchi pasta

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DESSERTS

Christmas pudding with brandy sauce

Tiramisu

White chocolate and raspberry marble mousse cake

Eggnog

Christmas log cake

Christmas stollen

Christmas cookies

Mince pies

Fresh fruit pavlova

Champagne jelly with raspberry panna cotta

Chocolate fountain

LIVE DESSERT STATION

Gingerbread pancakes with seasonal berries and condiments

BEVERAGE PACKAGE

The Lane Lois Blanc de Blancs

2016 Rymill Sauvignon Blanc

2014 Five Squares Shiraz

Coopers Original Pale Ale

Coopers Premium Light

Soft drink and juice selection

