



SAMPLE CHRISTMAS DAY BUFFET LUNCH MENU

Cold Seafood & Salad Selection

Chilled large prawns with seafood sauce and lemon wedges (SF) [I]
Platter of smoked salmon rosettes (SF) [I]
Shaved cabbage with manchego, capers and currants (V,GF,N)
Parisian carrot and chickpea salad (V,VE,DF,GF)
Apple and chicory salad with walnuts in a blue cheese dressing (V,GF,N)
Prawn vermicelli salad (GF,DF,N,SF) [I]
Bread rolls and butter (V,N)

Hot Seafood

Seafood bouillabaisse (SF) [I]
Orecchiette with seafood marinara (SF) [I]
Grilled Atlantic salmon fillets with fennel, apple and watercress (SF) [I]

Hot Dishes

Traditional roast turkey with cranberry sauce
Honey glazed leg of ham with mustard selection (GF,DF)
Grilled medallions of tenderloin with exotic mushrooms
Traditional Indian butter chicken and basmati rice (GF)
Roast root vegetables (V,VE,GF,DF)
Potato au gratin (V)

Dessert Selection

Traditional Christmas pudding with custard (V,N)
Fruit mince pies (V,N)
Pavlova (V)
Lamingtons (V)

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free.
We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.