

CHRISTMAS

Buffet Menu

TO BEGIN

HomeBaked Bread & Salted Butter NF HAL V

Pumpkin & Cumin Soup GF NF HAL V

COLD SELECTION

Assorted Sushi NF GF HAL

Macaroni Pasta Salad

Classic Potato Salad GF HAL V

Deconstructed Caesar & Greek Salad

Premium Continental Meats & Antipasto

SEAFOOD

Marinated Green Lip Mussels GF NF HAL

Exmouth Tiger Prawns, Cocktail Sauce, Lemon Wedges GF NF HAL

New Zealand Bistro Oysters GF NF HAL

CARVERY

Baked Turkey Breast, Cranberry Sauce & Gravy HAL GF NF

Honey Baked Leg Ham with Pineapple Pickle DF GF NF

HOT SELECTION

Honey Chicken with Fried Noodles and Sesame Seeds NF

Beef Bourguignon Bacon, Onions, Mushrooms & Red Wine Sauce GF NF HAL

Spinach & Ricotta Cannelloni NF HAL

Pan fried Barramundi with Caper & Lemon Beurre Blanc Sauce GF NF HAL

Roasted Root Vegetables with Rosemary Sea Salt GF NF HAL

Cauliflower & Broccoli Cheese Gratin GF NF HAL

Buttered Beans & Baby Carrots GF NF HAL

Jasmine Rice GF NF Hal V

Spanish Roasted Potatoes GF NF HAL

DESSERTS

Crème Brulé NF GF, Chocolate Mousse GF NF, Homemade Chocolate

Brownie Black Forest Cake NF, Jelly with Cream GF NF, Profiteroles,

Fresh Fruits GF NF DF, Donuts, Cream GF NF, Ice cream,

Christmas Pudding with Bandy Custard.

CHEESE BOARD

Margaret River Brie, Danish Blue, Semi Mature Cheddar, Gouda and Edam with Crackers, Quince & Dried Fruits.

