

CHRISTMAS

In July

SAMPLE

Buffet Menu

\$89 PP

TO BEGIN

House Baked Bread & Salted Butter NF HAL V
Pea & Ham Soup DF GF

COLD SELECTION

Classic Potato Salad GF NF
Deconstructed Caesar & Greek Salad
Premium Continental Meats & Antipasto

SEAFOOD

Marinated Green Lip Mussels GF NF DF
North West King Prawns with Cocktail Sauce DF GF NF
New Zealand Bistro Oysters GF NF DF

CARVERY

Slow Roasted Turkey Breast with Cranberry Sauce & Gravy HAL GF NF
Honey Baked Leg Ham with Pineapple Pickle DF GF NF

HOT SELECTION

Beef Stroganoff NF
Chicken Cacciatore GF DF NF
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

DESSERTS

Crème Brûlée NF GF, Chocolate Mousse GF NF, Coconut Rum Balls NF V, Black Forest Cake NF, Fruit Pavlova GF NF V, Fresh Fruits GF NF DF, Donuts NF V, Cream GF NF, Assorted Ice cream, Christmas Pudding with Brandy Custard.

CHEESEBOARD

Cheese Selection: White Mould Camembert, Danish Blue, Mature Vintage Cheddar, Semi-Mature Gouda, Edam
Accompaniments: Grissini, Water Crackers, Rice Crackers, Nuts, Quince Paste, Dried Fruits

Tea & Coffee Station

**Menus are subject to change. Please note that our products either contain or/are produced in kitchens that contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen-free.