



# CHRISTMAS DAY BUFFET MENU

## HOT BUFFET

*TRADITIONAL ROASTED TURKEY WITH  
PISTACHIO & CRANBERRY STUFFING*

*HONEY GLAZED ROAST HAM*

*ROAST PORK*

*STEAMED SEASONAL VEGETABLES*

*GARLIC HERBED ROAST POTATO & PUMPKIN*

## SEAFOOD BUFFET

*CHILLED TIGER PRAWNS ON ICE WITH  
COCKTAIL SAUCE*

*MORTEN BAY BUGS SURROUNDED BY SMOKED  
ATLANTIC SALMON, CAPERS & LEMON WEDGES*

*SHUCKED OYSTERS ON ICE WITH LEMON*

*SALT & PEPPER CALAMARI WITH LEMON &  
TARTARE SAUCE*

*BATTERED FLATHEAD WITH LEMON &  
TARTARE SAUCE*

## CHEFS STATION

*COLESLAW*

*POTATO & CRISPY BACON SALAD*

*TOSSED MIXED LEAF GARDEN SALAD*

*CARAMELISED PUMPKIN & QUINOA SALAD*

*ANTIPASTO PLATTER WITH LEG HAM, PEPPERONI, CHORIZO,  
ROAST CAPSICUM, ARTICHOKE, EGGPLANT & WATER CRACKERS*

*BASKET OF CRUSTY BREAD ROLLS & BUTTER*

*SELECTIONS OF DIPPING SAUCES & GRAVY*

## DESSERTS

*TRADITIONAL CHRISTMAS PUDDINGS SERVED  
WITH ANGLAISE*

*CHEFS SELECTION OF ASSORTED CAKES*

*PAVLOVA WITH WHIPPED CREAM  
& SEASONAL FRUIT*

*SELECTION OF SOFT CHEESES WITH CRACKERS*

*SEASONAL FRUIT PLATTER*

*FRESHLY BREWED TEA & COFFEE*

