

# CHRISTMAS BUFFET

## LUNCH

### MENU

#### SALAD ANTIPASTO

Black Rice with Coconut, Cucumber, Basil, Cranberry  
Potato, Chorizo, Fire-roasted Peppers, Grilled artichoke Heart Chives, Celery  
Watermelon, Heirloom Tomato, Pomegranate, Whipped Feta, Fresh Mint and Preserved Lemon  
Seafood Salad  
Celeriac, Endive, Chicken, Grain Mustard, Roasted Walnut, Prune, Dill

Charcuterie  
Marinated Eggplant  
Marinated Peppers  
Marinated Olives  
Grilled Pumpkin  
Sundried Tomatoes  
Spicy Capsicum Dip, Avocado dip, Eggplant Dip, Hummus, Beetroot Hummus, Tzatziki, Mesclun leaves

#### COLD APPETIZERS

Alaskan King Crab  
Blue Swimmer Crab  
Balmain Bugs  
Sydney Rock Oysters  
Smoked Salmon  
Salmon Gravlax  
King Prawns  
Chicken Teriyaki Uramaki Sushi  
Spicy Tuna Uramaki Sushi  
Maki Vegetable Roll  
Condiments

#### HOT APPETIZERS

Beef Bourguignon  
Turkey Roulade  
Brussel Sprouts with Cranberry Balsamic  
Roasted Vegetable Cannelloni  
Herb Roasted Chat Potatoes with Truffle and Parmesan Scented  
Honey Thyme Glazed Butternut with Blistered Vine Tomatoes  
Mixed Seafood and Fusilli Bake

#### SOUP

Lobster Bisque with Blue Swimmer Crab

#### CARVERY

Roasted Beef Sirloin  
Roast Leg of Ham  
Trimming with sauces

#### FRESHLY BAKED BREAD

Selection of fresh artisan breads  
Charcoal focaccia, Baguette  
Sourdough, Soft rolls

#### TERRINES

Rabbit and Quail Terrine  
Grand Marnier, Chicken Liver, Pork Mousse Pate

#### SELECTION OF CHEESE

Triple cream Brie  
Oak blue  
Parmigiano Reggiano  
Cloth aged Cheddar  
Chèvre  
Gouda  
Quince Jelly, Grissini, Crackers

#### DESSERT

Xmas Pudding, Cherry Compote, Anglaise Sauce  
Mini Mince Pie, Candied Orange Cranberry Filling, Vanilla Sable  
Milk Chocolate Buche de Noel, Chocolate Mousse, Hazelnut Genoises, Gianduja  
Passionfruit Pavlova Roulade, Vanilla Chantilly  
Passionfruit Coulis  
Berry Ganache Gateau, Raspberry Mousse, Vanilla Joconde, Mixed Berry Diplomat