

ENCHANTED Wonders CHRISTMAS FEAST

SALAD

Black Rice with Coconut, Cucumber, Basil and Cranberry (VE, GF, DF)

Watermelon, Heirloom Tomato and Pomegranate with Whipped Feta, Fresh Mint and Preserved Lemon (GF)

Celeriac, Endive and Chicken with Grain Mustard, Roasted Walnut, Prune and Dill (GF, N)

Potato and Chorizo with Fire-Roasted Peppers, Grilled Artichoke Heart, Chives and Celery (GF)

Seafood Salad (GF)

SOUP

Lobster Bisque with Blue Swimmer Crab (GF)

COLD BUFFET

Seafood Selection

Alaskan King Crab, Blue Swimmer Crab, Balmain Bug,
Freshly Shucked Sydney Rock Oysters, Smoked Salmon,
Salmon Gravlax, King Prawns

Sushi Offerings

Chicken Teriyaki Uramaki, Spicy Tuna Uramaki,
Vegetable Maki Roll

Dressings & Sauces

Thousand Island Dressing, Cocktail Dressing, Garlic Aioli, Chipotle Sauce, Tabasco

Accompaniments

Fresh Limes, Gherkins, Chilli Soy Dressing, Tamari, Pickled Ginger, Wasabi

HOT BUFFET

Beef Bourguignon

Turkey Roulade

Brussels Sprouts with Cranberry and Balsamic

Roasted Vegetable Cannelloni

Truffle and Parmesan Scented Herb-Roasted Chat Potatoes

Honey-Thyme Glazed Butternut with Blistered Vine Tomatoes

Mixed Seafood and Fusilli Bake



SHANGRI-LA
SYDNEY

(V) Vegetarian (VE) Vegan
(GF) Gluten Free (DF) Dairy Free (NF) Nuts Free

An indicative buffet menu, thoughtfully curated and subject to seasonal change.



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ROAST MEAT

Roast Beef Sirloin, Roast Leg of Ham with Traditional Trimmings and Housemade Sauces

TERRINES

Rabbit and Quail Terrine with Grand Marnier,
Chicken Liver and Pork Mousse Pâté

ANTIPASTO

Charcuterie

Prosciutto di Parma, Smoked Salmon, 'Nduja, Chorizo, Salami, Double-Smoked Ham, Smoked Turkey

Vegetables & Dips

Marinated Eggplant, Marinated Peppers, Marinated Olives, Grilled Pumpkin, Sundried Tomatoes, Spicy Capsicum Dip,
Avocado Dip, Hummus, Eggplant Dip, Beetroot Hummus, Tzatziki
Mesclun leaves with a trio of dressings

BREAD STATION

Selection of Freshly Baked Breads
Charcoal Focaccia, Baguette, Sourdough, Soft Rolls

CHEESE SELECTION

Triple Cream Brie, Oak Blue, Parmigiano Reggiano, Cloth-Aged Cheddar, Chèvre, Gouda
Served with Quince Jelly, Grissini and Crackers

DESSERT

Chocolate Raspberry Yule Log
Chocolate Crunch, Chocolate Mousse, Raspberry Coulis, Berry Tuile

Mango Passionfruit Pavlova
Passionfruit Mousse, Wattleseed Crumble, Mango Jelly

Christmas Choux Tree
Caramel Custard, Mixed Berry Diplomat, Pistachio Chantilly (GF)

Christmas Pudding
Cherry Compote and Brandy Sauce

Mini Mince Pie
Candied Blackcurrants and Cranberry Filling, Vanilla Sablé (NF)



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