



CHRISTMAS BUFFET LUNCH

2017

Cold Selection

Shaved Rainbow slaw with fresh carrot and onion infused with a creamy herb emulsion
Fresh Middle Eastern vegetable salad with toasted flat bread and a citrus dressing
Whole king prawns with a traditional cocktail dressing and fresh lemon
Assorted arrangement of Christmas Ham, marinated cheeses, olives, chargrilled vegetables with house made dips and rustic herb focaccia

Hot Selection

Roast Christmas Turkey
Roasted Gippsland pork

Accompanied by Cranberry compote, Apple Sauce, crackle and Rich Brown Gravy
Creamy mushroom and broccoli orecchiette crumbled with fetta
Slow roasted chicken with tomato and onion
Asian infused Barramundi with chilli, leek and coriander
Chive buttered Cauliflower, roasted zucchini and squash
Golden roasted herb buttered potatoes
Roasted carrots finished in an orange butter glaze
Braised Beef, onion and mushroom

Desserts

Traditional plum pudding with vanilla anglise and double cream
Wild berry pavlova with Chantilly cream
Fresh seasonal fruit salad
The drunken gingersnap Gateau
Fruit mince tarts