

CHRISTMAS DINNER BUFFET MENU



**\$79 PER ADULT
\$39 PER CHILD**

Includes a welcome beverage on arrival –
choice of house wine, premium beer, house
spirits or non-alcoholic refreshment

BREAD & CONDIMENTS

**A SELECTION OF LOCALLY BAKED TURKISH
BREAD AND WARM SEEDED ROLLS**

Served with whipped butter, garlic confit, and infused olive oils

BUFFET SELECTION

HONEY-GLAZED CHAMPAGNE HAM **NGCI**

With festive spice rub

HERB & MUSHROOM-STUFFED CHICKEN ROULADE **NGCI**

Finished with a fragrant tarragon jus

GRATIN DAUPHINOIS **V/NGCI**

Creamy layered potatoes with garlic, thyme, and
Gruyère cheese

CHARGRILLED ANGUS BEEF MEDALLIONS

Served with rosemary jus and dijon cream

ROASTED BUTTERNUT SQUASH & SAGE RISOTTO **V/NGCI**

Creamy Arborio rice with roasted butternut pumpkin, fresh
sage, and shaved parmesan

SAUTÉED SEASONAL GREENS **V/NGCI**

Tossed in lemon butter and topped with coriander, served with
steamed couscous

SALADS

CRANBERRY BROCCOLI SLAW **V/NGCI/K**

Shaved broccoli, red cabbage, dried
cranberries, sunflower seeds, and a
creamy poppy seed dressing

WINTER ROAST VEGETABLE SALAD **V/NGCI**

Maple-roasted pumpkin, beetroot,
and parsnip with arugula, feta, and
toasted pine nuts

PROSCIUTTO & FIG SALAD **NGCI**

Baby spinach, fresh figs, goat
cheese, candied walnuts and
balsamic glaze

DESSERTS

WHITE CHOCOLATE MOUSSE **NGCI**

With raspberry coulis and candied
pistachios

FLORENTINES BISCOFF CHEESECAKE **NGCI**

Served with strawberry compote

MINI PAVLOVAS **NGCI**

Crowned with fresh seasonal fruit
and chantilly cream

