

Nº35

2017 Festive Season Buffet Lunch

Monday to Friday in December

12pm – 2:30pm

Cold Items

Selection of handmade terrines and rillettes
Marinated rare roast beef with Asian salad (gf, df)
Forest mushroom and roasted red capsicum frittata (gf, v)
Smoked and cured meats, pickles and chutneys
Moroccan spiced chicken (gf)
Marinated chargrilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil (gf, df, vg)

Soup

Asparagus velouté (gf, v)

Seafood Buffet on Ice

Crystal Bay prawns with cocktail sauce and lemon (gf, df)
Shrimp cocktail (gf, df)
Tasmanian smoked salmon and gravadlax, capers, onions and lemon (gf, df)

Salads

Classic Caesar salad (gf)
Peking duck and egg noodle salad (df)
Spiced couscous, summer vegetables, harissa dressing (df, vg)
Green salad of baby spinach, snow peas, green beans, broccoli with soy and ginger dressing (gf, df, vg)

Hot Items

Roasted Bridgewater chicken, chimichurri, salsa, charred corn (df)
Seared marinated salmon, wok fried noodles chilli, ginger, garlic and spring onions
Slow cooked Riverina lamb, spring vegetables (df)
Sofitel paella - chicken, chorizo, prawns, seafood

Vegetables and Potatoes

Rissolé potatoes with thyme (gf, vg)
Steamed seasonal vegetables (gf, df, vg)
Rolled pasta, seared zucchini, eggplant, fire roasted capsicum, garlic basil pesto (gf, df)

Carvery

Honey glazed leg of ham, grain mustard sauce
Traditional roast turkey, apricot and sage stuffing, cranberry sauce (gf, df)

Desserts

Warm traditional Christmas pudding with brandy sauce (v)
Spiced fruit mince pies (v)
Madagascan vanilla and brûlée (gf, v)
Tropical pavlova (gf)
Raspberry yoghurt mousse (gf)
Classic Tiramisu
Valrhona chocolate and salted caramel turrón
Summer fruit platter (gf, df, vg)
Lemon meringue tartlets (v)
Pink Champagne, watermelon with fresh mint jelly (gf, df)
Cheese platters (gf, v)

\$79 per person (buffet only)

\$115 including our classic beverage package inclusive of:

Legacy Sparkling by De Bortoli - Victoria
Legacy Sauvignon Blanc by De Bortoli - Victoria
Legacy Shiraz by De Bortoli - Victoria
Boags Premium and Premium Light and a selection of soft drinks and juices

gf = gluten free df = dairy free v = vegetarian vg = vegan
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish
Menus are seasonal and therefore prices and menus are subject to change without notice.

Located inside Sofitel Melbourne On Collins
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www.no35.com.au