



## CHRISTMAS DAY BUFFET MENU

Lunch: First session 12 noon to 2 pm | Second session 2.45pm to 4.45pm

Dinner: First session 5.30pm to 7.30pm | Second session 8pm to 10pm

\$120 per person . \$60 per child (5-12 years) . Under 5 years are free

Glass of bubbles on arrival

- ARTISAN BREAD ROLLS and home-made butter

### FROM THE GARDEN

GREEK SALAD | baby cos lettuce | cucumber | radish | feta | olive

RAW BEETROOT SALAD | kale | toasted almond | goat's cheese

WILD ROCKET & PEAR SALAD | walnut | gorgonzola | honey mustard dressing

BULGUR WHEAT SALAD | figs | cucumber | chilli | parsley | tahini | yoghurt | lemon

### SEAFOOD BAR

SELECTION OF SASHIMI

COLD SMOKED SALMON | caper | pickled onion | dill

MARKET FISH CEVICHE | shallot | chilli | cucumber | avocado

STEAMED GREEN MUSSELS

POACHED TIGER PRAWN

CONDIMENT AND SAUCES

### FROM THE KITCHEN

CHRISTMAS ROASTED CHICKEN | cranberry | lemon | rosemary | garlic

MARKET FISH OF THE DAY | ginger | soy | chive | lemon | truffle oil

HONEY SOY GLAZED SWEET POTATO MEDLEY | crispy bacon bite | thyme

FREE RANGE PORK LOIN | royal gala | caramelised fennel | sage and anise

### SIGNATURE CARVING STATION

MAPLE HONEY MUSTARD GLAZED CHAMPAGNE HAM

SLOW ROASTED PRIME RIB EYE | rosemary jus | horseradish cream

### FROM THE SWEET SHOP

DATES AND PECAN CHRISTMAS PUDDING

BLACK FOREST SPONGE ROLL

PAVOLOVA | berries | salted caramel

MANGO LAYER CAKE | mascarpone | lime | genoise

TO BOOK: EMAIL [H1721-FB1@ACCOR.COM](mailto:H1721-FB1@ACCOR.COM)

Bookings essential. 72 hour cancellation policy.

Prepayment required. Discounts and promotions are not applicable.

