

Christmas Menu

Lunch / Dinner Buffet @ \$75⁺⁺/pax
(min 50 pax)

GREENS

Baby romaine w seasonal berries
Caprese salad w aged balsamic
Walnut pesto potato salad w grilled
cheese sausage
Asparagus w quail egg marinated in
sea olive paste tuna
Chunky waldorf salad w wolfberry
pups in cranberry dressing
Turkey w sesame aioli & green spear

APPETIZER

Spiced smoked salmon in home-
made dill
Cold cuts: Mortadella, honey baked
ham, beef pastrami

SOUP

Smoked salmon chowder w pump-
kins & avacoda

* Served with assortment of country rustic breads,
french baguette, hard rolls & butter

MAIN DISHES

New orleans-style braised seafood jambalaya
Braised brussels sprouts w chestnut
Roasted potato w garlic, rosemary & parmesan
Fettuccini w short neck clam, chilli, basil & coriander pesto cream
Baked New Zealand mussels w green shallot, pancetta & chunky peanut mimosa
Roasted whole turkey w chestnut stuffing, cranberry sauce & light thyme jus
Welsh rarebit baked salmon

DESSERTS

Noel christmas log cake
German christmas stollen
Pear & gingerbread almond tarte
Snowy strawberry shortcake
Duo chocolate panna cotta
Christmas cupcakes
Baked plum pudding w brandy sauce