



PULLMAN ADELAIDE CHRISTMAS BUFFET LUNCH

HINDMARSH BALLROOM, LEVEL 15

APPETIZERS

BREAD STATION

Flat Bread, Mini Baguettes, Turkish Loaf,
Onion Cobb, Focaccia & Sour Dough.
To Dip - Hummus, Capsicum and Yoghurt & Cucumber.

CHARCUTERIE

Mild pepperoni, Hot Cacciatore, Double Smoked Ham,
Hungarian Salami, Prosciutto Crudo, Braised Chicken
Tenders, Roast Beef, Turkey Slices, Calebrese Salami,
Sopressa Salami & Twiggy Sticks.
Cornichon, Mustard, Pickled Onion, Relishes and Grain
Mustard.

SOUP

A Refreshing Cold & Spiced Gazpacho.

ASIAN

California Sushi Roll, Petal Pink Ginger with Soy & Wasabi Mayo.
Vietnamese Vegetarian Salad with Asian Mushrooms.
Vegetarian Cold Roll or Marinated Chicken & Avocado Cold Roll
with Dipping Sauce.

CARVERY STATION

Chef Cutting to Order:
Succulent Roasted Turkey Breast with Herb Stuffing and
Cranberry Jus.
Baked Champagne Ham with Orange, Clove and Star
Anis Glaze.
Roasted Wagyu Rump with Shiraz Jus or Dijon Mustard.

SEAFOOD STATION

SA Oysters with a Selection of Sauces.
Port Vincent SA King Prawns with Sriracha Dressing.
Marinated Mussels, Octopus and Calamari Rings.
Tasmanian Smoked Salmon with Red Onion and Capers.
Spencer Gulf Blue Swimmer Crabs.

SALAD BAR

Potato and Egg Salad with Chives.
Make Your Own Caesar Salad with Bacon, Egg, Parmesan,
Croutons, Anchovies and Garlic Dressing.
Pearl Cous Cous Salad with Marinated Vegetables.
Tabouleh Salad with Chicken Slivers and Mint Yoghurt.
Assortment of garden Leaves with selection of dressings.
Charred Green Asparagus, Shaved Reggiano Parmigiano and
Olive Dressing and many more...

HOT BUFFET SELECTION

Champagne Risotto with Green Peas, Asparagus and Grana Padano
Flakes.
Steamed NT Barramundi with Asian Herbs, Mango Salsa and Sweet
Chilli Coriander Dressing.
Pan Seared Petit Beef Tenderloin Topped with Blue Swimmer Crab
Meat and Bearnaise Sauce.
Braised Chicken Grand Mere Style with Ragu of Baby Vegetables,
Mushroom, Bacon, Olives and Tomato.
Pumpkin and Ricotta Ravioli with Basil Passata.
Country Style Roasted Potato with Rosemary and Thyme Oil.
Shaved Brussel Sprout and Kale with Sauteed Pancetta and
Chestnuts.
Roasted Root Vegetables with Fresh Herbs and Garlic Butter.

DESSERT SELECTION

Traditional Warm Flamed Brandy Christmas Pudding with Black
Cherry Compote and Brandy Sauce.
Assortment of Petit Choux and Eclairs.
Christmas Fruit Mince Pies, Christmas Cookies.
Classic Pavlova served with Seasonal Fruits.
Classic Stolen Slices.
Black Forest Gateau and Chantilly Cream.
Assortment of Freshly Cut Seasonal Fruits.

Menu items are subject to change due to season and availability.