

pullman

ADELAIDE

Christmas Buffet

LUNCH – LEVEL 15

APPETIZERS

BREAD STATION

Baguettes, Turkish Loaf, Focaccia & Sourdough.
To Dip - Chickpeas, yoghurt & cucumber, capsicum

CHARCUTERIE

Mild pepperoni, double smoked ham, Hungarian salami, prosciutto crudo, braised chicken tenders, roast beef.

Calabrese salami, sopressa salami, Twiggy's, and turkey slices.

Cornichon, Dijon mustard, pickled onion, relishes, grain mustard.

ASIAN

California sushi roll, petal pink ginger, soy, wasabi mayo.

Vietnamese vegetarian salad with asian mushrooms.

Vegetarian cold roll.

Marinated chicken and avocado cold rolls, dipping sauce.

CARVERY STATION

Succulent roasted turkey breast, herb stuffing, cranberry jus.

Baked champagne ham, orange and clove & star anise glaze.

Roasted wagyu rump, shiraz jus, Dijon mustard.

SEAFOOD STATION

SA oysters-cocktail and tartare sauce, mayonnaise, lemon, lime wedges.

Port Vincent SA king prawns- sriracha dressing.

WA mini crayfish, sliced tails.

Marinated mussels, marinated octopus and calamari rings.

Tasmanian smoked salmon, red onions, capers.

Spencer Gulf blue swimmer crabs.

HOT BUFFET SELECTION

Champagne & green peas & asparagus risotto, grana padano flakes.

Steamed n.t. barramundi, asian herbs, mango salsa, sweet chilli coriander dressing.

Pan-seared petit beef tenderloin topped blue swimmer crab meat, béarnaise sauce.

Braised chicken grand mere style, ragu of baby vegetables, mushroom, bacon, olives & tomatoes.

Pumpkin and ricotta ravioli, basil passata.

Country-style roasted potato, rosemary and thyme oil.

Shaved Brussels sprouts and kale with sautéed pancetta & chestnuts.

Roasted root vegetables, fresh herbs & garlic, butter.

SALAD BAR

Egg, potato salad with chives.

Make your own Caesar salad with all condiments: bacon, egg, parmesan, croutons, anchovies, garlic sauce.

Pearl couscous salad with marinated vegetables.

Tabouleh salad with chicken slivers, minted yoghurt sauce.

Assortment of garden leaves, dressing separate.

Charred green asparagus, shaved regiano Parmigiano, olive dressing.

Marinated Persian feta, baby beets, rocket leaves, orange dressing.

Quinoa, brown rice and vegetable salad.

Vegetable frittata on spinach leaves.

Crunchy noodles with spring onion, carrot, peanut, coriander & sweet chilli dressing.

DESSERT SELECTION

Traditional warm flamed brandy Christmas pudding, black cherry compote, brandy sauce.

Assortment of petit choux, eclairs.

Christmas fruit mince pies.

Classic pavlova with seasonal fruits.

Classic stolen slices.

Christmas cookies.

Black forest gateau, chantilly cream.

Assortment of freshly cut seasonal fruits.

A selection of international and local cheese with quince paste, crackers, apricot & dry apples, bark, grapes.