

Christmas in July

FESTIVE BUFFET

Chefs' selection of breads

SALADS

Roasted pumpkin & chickpea salad

Greek salad with, cos, tomato, cucumber, red onions,
kalamata olives & feta cheese

Charcuterie board with cured meats & selected condiments

SEAFOOD SELECTIONS

Half shell pacific oysters

Peel & eat Australian prawns

CARVERY

Maple & apricot glazed ham leg with selected condiments

FROM THE BUFFET

Roast turkey with chestnut & sage stuffing, cranberry jelly
& port wine jus

Pan fried Barramundi fillets, fennel & dill purée

Rosemary & garlic rubbed Victorian lamb leg with mint
jelly & red wine jus

Spinach & feta cannelloni with arrabiata sauce & pecorino

Steamed Warragul vegetables with olive oil

Cajun roasted chat potatoes

DESSERTS

Steamed plum pudding with custard

Tiramisu cake

Christmas petit fours

Fresh seasonal fruit salad

Fruit minced pies