

2018 CHRISTMAS DAY LUNCH PAVILION

SEAFOOD SELECTIONS

- Australian king prawns gf, df
- Pacific oysters gf, df
- New Zealand mussels gf, df
- WA blue swimmer crab gf, df
- Moreton Bay bugs gf, df
- Smoked salmon salad gf, df

COLD SELECTIONS

- Selection of fresh salads
- Antipasto platters gf, df, v
- Gourmet breads v
- Cured meats

HOT SELECTIONS

- Roast vegetables gf, df, v
- Orecchiette pasta v
- Grilled Cajun chicken gf
- Whole baked salmon gf
- Grilled rib fillet gf, df
- Seafood paella gf, df
- Red sweet potato curry gf, df, v

CARVERY

- Roast turkey with traditional stuffing
- Glazed leg ham gf, df
- Roast pork gf, df
- Roasted leg of lamb gf, df

DESSERT SELECTIONS

- Traditional plum pudding with brandy anglaise
- Raspberry brulee tartlets
- Pavlova gf
- Gingerbread verrines with white chocolate mousse & caramel ganache
- Rum ball slice
- Spiced Christmas cookies
- Flourless chocolate cake gf
- Saffron poached pears with vanilla mascarpone cream gf, df,
- Cranberry & pistachio nougat gf, df,
- New York baked cheesecake
- Chocolate fountain