

Christmas Lunch Menu

STARTERS SALAD COUNTER

Lettuce, tomatoes, peppers, red onions, cubed feta cheeses, crispy bacon, dry roasted garlic herb croutons, toasted salted nuts, pickles, green olives, black olives, bottle olive oil, bottle balsamic, blue cheese dressing, ranch dressing and Dijon mustard vinaigrette

Marrow cubed, kernel corn, red onion, peas, avocado and orange segments
Tuna nicoise with lettuce, boiled potatoes, green beans slit, seared tuna loin
Summer melon salad with pumpkin seeds, feta crumpled, frisse lettuce, blue cheese
dressing and balsamic glaze

MAINS FROM THE CARVERY

Maple syrup glazed Boston gammon
Whole roasted Tom Turkey with bread sage and onion stuffing
Brown onion gravy, mushroom sauce, apple pure and cranberry jelly

HOT BUFFET

Slow braised sliced lamb shank finished beans
Chicken cacciatore tomato, celery, olives and mushroom herb sauce
Open lasagna with ribbon vegetable in a creamy tomato and basil pesto sauce
Oven baked Pumpkin with cinnamon, citrus & brown sugar
Oven roasted potatoes
Sautéed green beans & Brussel Sprouts with garlic and shallots
Garden fresh mixed vegetable
Savory rice pilaf

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DESSERTS

(Snow world with ice carving, marshmallow, jelly tots, astros, assorted candy floss)
Christmas pudding with custard
Christmas Medium Fruit Cake Loaves
Mini Persipan
Christmas Cupcakes
Freshly cut fruits
Cake log

TEA AND COFFEE WITH CHRISTMAS BISCUITS