



The Ballroom Christmas Buffet Menu 2018

Seafood Selections

Cooked ocean king prawns
Black mussels a la Marinière
Marinated Vietnamese style squid salad
Fresh lemon wedges and Marie Rose sauce

Cold Selections

Continental cold cuts with shaved prosciutto, ham, roast local beef, salami, smoked turkey
Greek style cucumber and fetta salad GF
Baby potato and egg salad GF
Classic Caesar salad GF
Summer mixed lettuce greens with Murray Valley olive oil and aged balsamic GF, V
Chorizo, salami and fusilli pasta salad
Assorted gourmet bread rolls with a range of condiments

Hot Selections

Honey and star anise baked ham on the bone GF LF
Roast Christmas turkey with cranberry sauce GF LF
Spinach and ricotta ravioli with mushroom Alfredo sauce V
Thyme marinated Tasmanian salmon with a lemon reduction
Mild Thai chicken curry
Lemongrass-kaffir lime scented Jasmine rice GF
Baked root vegetables and potatoes GF
Panache of seasonal market vegetables GF

Dessert Selections

Traditional Christmas pudding with crème anglaise
Fruit mince pies
Seasonal fruit pavlova GF
Chocolate mud cake
Tropical fruit salad GF, LF, Vegan

Disclaimer:

Whilst we take great care in catering all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.