# Christmas Eve Buffet

# Menu

#### HOT SELECTION

Honey mustard baked ham

Roast turkey with pistachio, apple and blueberry stuffing & sage jus

Slow roast beef

Crispy pork belly with orange & cranberry glaze

Herb and garlic marinated chicken with creamy leek and white wine sauce

Potato gnocchi with truffle-roasted pumpkin, spinach and pine nut sauce

Cauliflower mornay

Rosemary & thyme duck fat potatoes

Drunken mussels

## LIVE COOKING STATION

Salt & pepper calamari

# **SEAFOOD SELECTION**

Australian prawns
Half shell mussel & Pacific oyster station with condiments
Smoked salmon platter
Three Spot crabs
DIY prawn cocktails

### SALAD BAR

Maple roast sweet potato & couscous
Pesto & bacon pasta
Heirloom tomato, basil & bocconcini
DIY garden
DIY Caesar

#### **DESSERT**

Traditional mixed fruit pudding with brandy anglaise (v)

Christmas yule log (v)

Fruit mince tart (v)

Passionfruit & mango pavlova (GF)

Crème caramel chocolate flan cake (GF)

Black Forest verrine (GF)

Pistachio Mont Blanc tart (v)

Very berry mousse cake (GF)

Oreo chocolate mousse cake (V)

Ginger cookies (v)











