

The
PALM HOUSE

Christmas Day
MORNING BUFFET

COLD Selections

Seasonal tropical fresh and poached fruits GF, DF, V

Seasonal flavoured ice creams with a variety of toppings – sprinkles, choc chips, assorted berry coulis, chocolate ganache, salted caramel sauce and maple syrup

Variety of verrines - yoghurt cups with fruit coulis, chia seed pudding cups, Bircher muesli cups, sago pudding cups GF & V AVAILABLE

Variety of juices

Bakery item - danishes, croissants, scones, muffins, banana breads, brioche

Sliced and rustic bread station

Selection of cereals, dried fruits, nuts, grains and granola

Gluten free area – cereal, sweets and bread

Virgin egg nog

MENU

HOT Selections

Spicy maple-glazed ham with mango chilli salsa, lychee plum relish and sour cherry compote GF, DF

Breakfast chipolatas

Casalingo smoked bacon GF, DF

Grilled Flinders Select steak with farmhouse relish, horseradish cream and assorted mustards

Grilled herbed tomato GF, DF, V

Home-style baked beans GF, DF, V

Crispy lemon rosemary potato GF, DF, V

Vanilla ricotta pancakes, Belgian waffles, chocolate sauce, maple syrup, butterscotch, blueberry lemon compote and cream cheese glaze V

Vegetable frittata, mozzarella and heirloom tomatoes GF, V

Egg station - scrambled, omelettes, poached and fried GF, V

Eggs benedict station – ham, smoked salmon, fresh spinach, poached eggs, muffins & hollandaise sauce