THE VILLE RESORT — CASINO
PRESENTS

CHRISTMAS DAY LUNCH IN THE PAVILION

SEAFOOD SELECTIONS

Australian Tiger Prawns gf df
Freshly shucked Pacific oysters station gf df
Sesame soy & wakami • Bacon jam
Apple & cucumber mignonette • Chili & lime
Moreton bay bugs gf df
Half shell mussels, chilli jam gf df
Whole smoked salmon gf df
DIY Shrimp Cocktail
Calamari, chorizo, bell pepper, tomato, preserved lemon & cilantro salad

COLD SELECTIONS

Mixed beetroot salad, feta, roast walnuts, apple balsamic gf v
Herbed Potato salad, crispy speck gf df
Antipasto platters of Casalingo cured meats, grilled eggplant, zucchini, roasted red pepper & slow roasted tomatoes gf df v
Selection of Australian Cheese & fruit chutneys
Spinach, Quinoa, chestnut, pomegranate, blood orange gf df
D.I.Y salad bar
Rustic gourmet breads v

HOT SELECTIONS

Maple mustard glazed baby carrot & butter roasted sprouts & chestnuts v gf
Roasted sweet potato, pumpkin, fennel, rosemary gf df
Broccolini, Black salt, toasted almond & lemon crumb df
Traditional Duck fat roast potatoes, rosemary, thyme & garlic df
Roast leek, chard pumpkin, rigatoni. pipits v
Orange & grain mustard glazed duck, mulled fruits gf df
Garlic Prawns, aromatic rice gf df

CARVERY

Tender roast turkey, stuffing, spiced orange & cranberry gravy
Smoked leg ham, honey bourbon glazed, grain mustard, apple compote gf df
Roasted pork, vanilla apple compote & cider jus gf df

DESSERT SELECTIONS

Traditional Plum Pudding with Brandy Anglaise v
Christmas yule log v
Ferrero Rocher cheesecake
Berry pavlova roulade v gf
Christmas stolen
Holidays rum balls
Spiced Christmas Cookies v
Tropical trifle
Macadamia, mango & coconut tarts v
Magnum ice creams
Eggnog flavoured soft serve ice cream