

CHRISTMAS DAY LUNCH BUFFET

SEAFOOD

Sydney Rock oyster Pacific oyster Swimmer Crab Prawns King crab leg Lobster bisque

STARTERS

Mediterranean antipasti Smoked, cured and marinated Tasmanian salmon Selection of sushi, nigiri and sashimi Baked scallop with truffle butter French duck foie gras terrine

ARTISAN CHARCUTERIE Prosciutto Coppa Mortadella Dry sausages

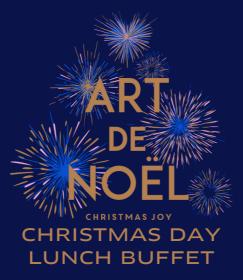
TARTAR STATION Beef or salmon tartar

SALADS

Summer salad Organic green salad Caesar salad

SOFITEL

SYDNEY WENTWORTH



CARVING

Slow roasted turkey breast Country bread, dry fruit and nuts stuffing with cranberry sauce Spiced honey glazed baked ham, roasted apples 7 hours leg of lamb, thyme & rosemary jus Pumpkin ravioli, sage and brown butter

SIDES

Seasonal vegetables Roasted garlic mashed potatoes

CHEESES Imported and Australian Artisan cheeses platter Artisan breads Dried fruits, roasted nuts, grapes

DESSERT TABLE

Pastry team displays of Christmas classics and contemporary homemade desserts, sweet treats & pastries

Seasonal fruits and berries

BEVERAGES

NV Legacy Brut Legacy Semillon Sauvignon Blanc Legacy Cabernet Shiraz James Boags Premium Light Hahn Super Dry Soft Drink, Mineral Water and Orange Juice



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