



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

S O F I T E L

SYDNEY WENTWORTH



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CHRISTMAS JOY
**CHRISTMAS DAY
LUNCH BUFFET**

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

S O F I T E L

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