

CHRISTMAS MENU

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FESTIVE PLATTER MENU

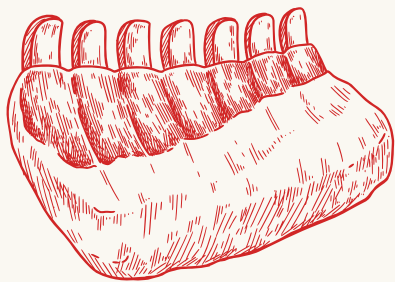
\$65 PER PLATTER

SERVES 5-6 PEOPLE (15 PIECES)

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COLD

Prawn | Chilli Lime | Wonton Shell
Pheasant Pate | Grilled Brioche | Pickled Kohlrabi
Poached Turkey Tartlet | Basil Pesto | Lemon Myrtle
Gypsy Ham | Marmalade Glaze | Grilled Pineapple | Toast
Seared Scallop | Chorizo | Cherry tomato
Smoked Salmon | Passionfruit | Bellini
Coffin Bay Oysters | Shallot Vinaigrette



HOT

Tempura Asparagus | Béarnaise Sauce
Lamb Souvlaki | Tzatziki (GF, DF)
Salmon Skewers | Teriyaki | Pickled Ginger
Peking Duck | Baos | Spring Onion | Cucumber | Hoisin
Beef Slider | Truffle Mayo | Caramelized Onion
Vegetable Spring Roll (VG/GF)
Chipolata Pork Rib | Jalapeño

DESSERT

Raspberry Jelly Cake
Fruit Mince Pie
Christmas Icing Cake
Petit-Fours St Germain
Christmas Fruit Platter
Mango | Cherry | Rockmelon | Honeydew | Watermelon





CHRISTMAS MENU

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FESTIVE PLATE UP MENU
FROM \$69 TWO-COURSE
FROM \$79 THREE-COURSE
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Bread & Butter to Share.

ENTREE

Beurre Noisette-Poached Prawn | Tartlet | Seaweed Salad | Roasted
Capsicum Rouille
Wagyu Beef Tataki | Pickled Radish | Crispy Shallot | Ponzu Dressing
Torched King Fish | Romesco | Burnt Ruby Grapefruit | Furikake
Miso Glazed Pumpkin | Soy Toasted Nut | Tofu Dip

MAIN

Chicken Kiev | Ginger Carrot Puree | Smoked Onion Mustard Sauce
Kipfler Potato | Broccolini
Glazed Ham | Marmalade | Ancient Grain | Asparagus
Salmon | Champagne Beurre Blanc | Confit Truss Tomato | Nori and
Chive Oil | Potato Pave
Lamb Shoulder | Golden Raisin Couscous | Apricot Puree | Roasted
Brussels Sprouts
King Oyster Mushroom | Macadamia Cream | Spice Roasted
Cauliflower (VG,GF)

DESSERT

Mille-Feuille
Cherry and Raspberry Tart | Vanilla Chantilly
Mango Exotic | Passionfruit Coulis

FOR BUFFET ENQUIRIES, PLEASE EMAIL H8822-SB@ACCOR.COM AND
WE'LL BE HAPPY TO PERSONALISE FOR YOU