

# THE CLIVEDEN

## BAR & DINING

### CHRISTMAS DAY 2023 BUFFET

Monday 25th December

Lunch: 12:30-3:30pm

Dinner: 5:30-9:30pm

#### Buffet Lunch

*Inclusive of a glass of Champagne and  
Premium beverage package*

Adults \$365

Young adults (13-18yo) \$289

Children (6-12yo) \$144.50

#### Buffet Dinner

*Classic beverage package for just  
an additional \$39 per person*

Adults & young adults \$289

Children \$144.50 Beverage

#### STARTERS

##### THE SEAFOOD BAR

Moreton bay bugs  
Blue crab  
Poached shrimps  
Marinated mussels  
Clam  
Smoked salmon  
Salmon gravlax  
Seafood terrine

*Served with garlic mayonnaise, cocktail sauce, thousand island dressing, horseradish  
sauce, lemon wedges*

Royal pacific oysters

*Served with shallots red vinegar sauce, green chili lime soya sauce, lemon wedges*

##### THE ANTIPASTO SPREAD

Grilled eggplant, zucchini, bell peppers, confit tomatoes,  
artichokes, assorted olives

*Selection of cured & smoked meat*

Hummus, mutabal, tabbouleh, labneh with mint

#### FROM THE GARDEN

##### THE GREEN

Cucumber, tomato, beetroot, red radish, sweet potato, lemon  
wedges, grated carrot, onion

Assorted greens

*Mache, mesclun, oak leaves, rocket, iceberg, gem, lollo rosso*

Assorted dressings

*Caesar, vinaigrette, lemon olive oil, balsamic, ranch, honey mustard*

#### FESTIVE SWEETS

##### THE SWEET CORNER

Traditional yule log

Bûche de Noël

Fruit mince pies

Stollen

Panetone

Christmas cupcakes

Fruit trifle

Mango panna cotta

Assortment of entremets

Profiteroles

Assortment of Éclair

Pavlova roll

Lemon tart

Tiramisu

Dark chocolate brownie

Carrot cake with mascarpone frosting

Christmas plum pudding with vanilla anglaise

Callebaut chocolate fountain with condiments

Fresh-cut fruits

#### MAIN DISHES

##### The CARVERY & PIZZA STATION

Roast turkey with chipolata, stuffing

Pineapple, honey glazed Virginia ham

Gippsland grain raised roast beef steamship

*Cranberry sauce, giblet gravy, mushroom sauce,*

*Apple sauce, pepper sauce, Dijon mustard*

*Chestnut stuffing, Yorkshire pudding*

Pepperoni pizza

Margherita pizza

##### CHRISTMAS HOT STAPLES

Grilled barramundi with smoked red pepper and tomato

Coriander, rosemary crusted lamb with shallot jus

Cassoulet with confit duck

Dukkah crusted chicken tikka with tomato butter gravy &  
burrata

Vegetable pulao

Tortellini with basil cream, wild mushroom & aged pecorino

Truffle scented mash potato

Goose fat roast new potatoes

Whole roast carrots with crispy buttered bread crust

Maple & chilli glazed pumpkin

Seafood paella

##### SIDES DISHES

Charred leek & potato salad with fava beans

Victorian smoked heirloom beet salad with fennel,  
orange & rocket

Waldorf with candied walnuts & caramelized onion

Tomato mozzarella salad with basil pesto

Grilled asparagus with hazelnut & berry salsa

Chicken Panzanella with parmesan shavings

##### CHEESE & BREADS COUNTER

Gippsland brie

Tarago shadows of blue

Peppercorn cheddar

Red Leicester

Meredith goat's Cheese

Camembert

Smoked cheddar

*Served with chutney, dry fruits, quince paste, nuts, crackers*

Focaccia, ciabatta, rustic baguettes, sourdough loaf, bread rolls,  
olive bread

#### KIDS CORNER

Chicken nuggets

Fish fingers

Mini burger

French fries

**CONSUMER ADVISORY:** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.