

CHRISTMAS BUFFET MENU

A glass of sparkling wine awaits you on arrival

COLD ITEMS

Breads and Lavosh

Handcrafted Country Terrine, Parfait, Chutney & Pickles

Selection of Smoked & Cured Meats, Pickles & Chutneys

Pumpkin, Leek & Spinach Frittata

Char-grilled Marinated Vegetables, Slow-roasted Tomatoes, Artichokes, Fresh Basil & Olive Oil

SEAFOOD

Seafood Cocktail of Shrimp & Calamari with Cocktail Sauce (I)

Fresh Oysters with Shallot Dressing & Fresh Lemons (A)

Crystal Bay Prawns with Mary Rose Sauce (A)

Tasmanian Smoked Salmon with Capers, Onions & Lemon (A)

SALAD

Caesar Salad with Crisp Bacon & Anchovies (I)

Provençal Salad of Roasted Chickpeas, Orange-soaked Dates, Crisp Celery, Red Onion, Fresh Herbs & Olive Oil

Roasted Beetroot & Pear with Feta Salad & Mint Dressing

Marinated Rare Roast Beef with Picked Cucumbers, Red Radish, Edamame, Spring Onion & Red Chilli

SEAFOOD ORIGIN KEY

(A) Australian (I) Imported (M) Mixed

We cater to dietary requirements where possible, but due to shared preparation and serving areas, we cannot guarantee that meals are free from allergens. Please advise our team of any allergies or intolerances.

HOT ITEMS

Char-grilled Bannockburn Chicken with Peri Peri Spices, Coriander & Lime Coconut Yoghurt

Slow-roasted Victorian Lamb shoulder with Green Lilies, Oregano & Lemon, White Onion & Herb Salad

Steamed Humpty Doo Barramundi, Green-lip Mussels, Fennel, Blistered Cherry Tomato with White Wine Butter Sauce, Fresh Parsley & Lemon (A)

SIDES

Roasted Carrots, Zucchini, Red Onion, Capsicum with Herbs & Olive Oil

Roasted Chat Potatoes with Thyme & Garlic

Steamed Seasonal Vegetables

Gratinated Potato Gnocchi with Tomato Basil Cream & Parmesan

CARVERY

Glazed Leg of Ham with Rooftop Honey, Clove & Grain Mustard Sauce

Traditional Roast Turkey, Fig & Apple Stuffing, Pickled Cranberry Jelly

Roast Striploin of Gippsland Beef with Shiraz Jus

DESSERTS

Warm Christmas Pudding with Butterscotch Sauce & Spiced Rum

Apple & Berry Crumble with Orange & Star Anise Anglaise

Eggnog Crème Brûlée with Nutmeg and Cinnamon Cream

Snowflake Pavlova Trio with Classic Berry, Mango & Coconut, and Rose & Raspberry

Black Forest Enchanted Domes with Cherry Heart & Velvet Glaze

Golden Fig & Mascarpone Tart with Caramelised Figs

White Christmas Pannacotta with White Chocolate & Cranberry

Cherry Yule Log with Cherry and Coconut & Cacao

Champagne & Strawberries Jelly

Festive Fruit, Christmas Arrangement of Seasonal Fruits & Native Blossoms

Traditional Fruit Mince Pies

Cheese Platter, Selection of Soft & Hard Gippsland Favourites, Lavosh, Water Crackers & Dried Fruits

Chocolate Fountain

Christmas Fudge, Strawberries, Gingerbread, Marshmallows & Wafer Twists

pullman
MELBOURNE
ALBERT PARK