

# CHRISTMAS DAY LUNCH

BUFFET LUNCH IN PENINSULA ROOM

WATERFRONT VIEWS

12PM – 3PM

\$289 PER PERSON | \$145 PER CHILD



## CARVERY STATION

Roast turkey; pork chipolata, sage and onion stuffing; gravy, cranberry sauce  
Slow-roasted pork belly, Yarra Valley Berkshire, rum BBQ glaze, apple sauce, peppercorn sauce, jus (gf)  
Chili and maple roasted pumpkin  
Roasted vegetables

## SEAFOOD

Natural Coffin Bay oysters, just shucked, classic mignonette  
Chilled steamed Australian tiger prawns  
Blue lip mussels, salsa  
Assortment of sushi and maki rolls, condiments

## FESTIVE GRAZING

Prosciutto, chicken mortadella, smoked turkey ham, Hungarian salami  
Orange-beetroot cured Tasmanian salmon gravlax (gf), smoked salmon, smoked herring  
Balsamic onion, caper berries, capers, cornichons, pickled fennel, semi dried tomato, marinated olives, cranberry sauce, Condiments, mustards and sauces

Breads; focaccia, multi grain, gingerbread, shallot loaf, ciabatta, dinner rolls

Dips and Crisps; beetroot hummus (gf, v, df), sundried tomato pesto, rosemary (gf, v, df), taramasalata, classic tzatziki (gf, v), grissini, crostini, olive focaccia, pita bread

Cheese Board; brie, edam, blue cheese, goat cheese, smoked cheddar, quince paste, choice of crackers, nuts, dry fruits, and fresh fruits

## CHRISTMAS NOURISH BOWLS

Poached chicken, avocado, spinach, and quinoa salad (gf, df)  
Soba, kale sala, lemon coriander dressing, sunflower seed (vg, df)  
Roasted beetroot salad with peach, frisée and walnut crumb (gf, v, df)  
Seafood Caesar salad, kalamata olives, and basil  
Désirée potato salad, pickles, red onions, goat cheese sabayon

## CHRISTMAS WARMERS

Herb crusted barramundi, bearnaise; pan seared cherry tomato (gf, df)  
Steamed vegetables  
Charred pork and fennel sausage (gf, df)  
Thyme scented braised beef cheek, red wine jus (gf, df)  
Lamb korma  
Saffron pilaf  
Stir fried chicken, scallion, Thai basil, capsicum (gf, v, df)  
Steamed jasmine rice  
Baked scalloped potatoes (v)  
Chili and maple roasted pumpkin (gf, v, df)

## FESTIVE SWEETS

Traditional plum pudding, brandy anglaise  
Yule logs  
Mille feuille  
Whole cakes  
Pavlova with seasonal berries  
Yuletide sweets – mince tartlets, gingerbread, stollen, panettone  
Chef's selection of cakes, slices, and tortes  
Profiteroles, eclairs, macarons  
Seasonal fruits, berries platter  
Chocolate bonbons, candy canes  
Seasonal cut fruits

## KIDS CORNER

Mini pizza  
Mac n' cheese with bacon  
Crispy chicken sticks, tomato sauce  
Mini cheeseburger sliders, BBQ sauce  
Potato wedges  
Christmas cupcakes

\*Terms and Conditions:

Payment is to be taken at the time of booking and is none refundable. No discounts. Beverages are purchased additional at bar prices. Children are 5-12 y/o, children under 5 eat for free.

**NOVOTEL GEELONG**

10 – 14 Eastern Beach Road – Geelong – Victoria  
T +61 (0) 3 5273 5528

E [events@novotelgeelong.com.au](mailto:events@novotelgeelong.com.au)  
[Novotelgeelong.com.au](http://Novotelgeelong.com.au)

