DUXTON HOTEL

DUXTON Misimus DINNER DANCE

FRIDAY 16TH DECEMBER 2022 6:30PM - MIDNIGHT

- CHRISTMAS BUFFET
- FIVE HOUR BEVERAGE PACKAGE
- ENTERTAINMENT
- CHRISTMAS DECORATIONS
- MYSTERY PRIZE

\$135 PER PERSON



BUFFET MENU

BREAD

Baked bread, portioned butter

SURF CHARCUTERIE

Seasonal seafood, fish cannery Dipping sauces, selected condiments

TURF CHARCUTERIE

Local meats, cured cold cuts Pickles, mustard, olives, crackers

CARVING STATION

Fresh market vegetables, seasonal lettuces Homemade dressings, selected condiments

MAIN SELECTION

Catch of the day, braised pumpkin, broad beans salsa North Indian vegetable curry, saffron, pickles Steamed basmati rice, fresh coriander Oven roasted baby potatoes, olive, garlic, rosemary

LIVE STATION

Roasted turkey breast, cranberry, gravy Baked leg of ham, mustard, apple sauce

DESSERTS

Christmas pudding, brandy sauce, Chantilly Rum and raising mousse, toasted walnuts Fruit mince pies, icing sugar, cinnamon crème Market offered sliced fruits

BEVERAGES

Still and sparkling water Soft drinks and juices Gage Roads Alby Draught Gage Roads Alby Crisp 3.5% Houghton Sparkling Classic Houghton White Classic Houghton Red Classic Freshly brewed coffee and fine teas