

# L'ESPRESSO

## FESTIVE ENGLISH AFTERNOON TEA BUFFET MENU with Carving Station

Except 24, 25, 31 DECEMBER 2024 & 1 JANUARY 2025

Mon - Thurs \$68 per adult | \$40.80 per child  
Fri - Sun \$70 per adult | \$42 per child

### CHEF'S SPECIAL

*\*EXCLUSIVE TREATS ON ROTATION, AVAILABLE ONLY FOR A LIMITED TIME PER SEATING*

Breaded Alaskan King Crab Cake with Maple Corn Salsa  
Cheesy Lobster Arancini with Herb Aioli  
Seafood Filo Pie  
Braised Oxtail Tartlet with Garlic Mash & Cheese Crumble  
Pretty Flowerpot Cake  
Dark Cherry Clafoutis

### FINGER SANDWICHES

Hot Smoked Salmon Club Sandwich  
Cucumber & Cream Cheese  
Corned Beef, Sauerkraut & Mustard  
Egg Salad & Turkey Bacon Bits  
Gammon Ham, Cheddar Cheese & Pineapple Jam

### OPEN-FACED SANDWICHES

Herb and Garlic Cheese with Cranberry Compote  
Marie Rose Sauce Marinated Shrimp, with Cucumber Raita  
Chicken Salad Bites with Apricot and Walnut  
Feta and Semi-Dried Tomato Pesto

### CROISSANTS

Tuna & Capsicum  
Stone Crab Meat, Avocado & Bacon  
Caprese Salad with Pesto  
Turkey Ham & Brie Cheese

### SELECTION OF CHEESE

Emmenthal, Comte, Port Salut, Camembert, Stilton & Saint-Maure  
with Dried Fruits, Grape, Quince Paste, Walnuts & Crackers

### **CHILLED DELICATESSEN**

Selection of Freshly Harvested Lettuce with Assorted Dressings  
Selection of Charcuterie with Pickles & Mustard  
Gravlax Salmon Platter with Condiments  
(Onion, Caper, Chive & Dill Sauce & Lemon)

### **HOT DELIGHTS**

Crispy Brussel Sprouts with Honey Mustard  
Chicken Bites with Maple Aioli  
Grilled Cranberry Sausage with Caramelized Onion  
Meat Lover Pizza (Ham, Sausage, Pepperoni)  
Braised Turkey, Porcini & Pancetta served with Freshly Baked Bread  
Prawn Croquette with Spicy Cocktail Sauce  
Gouda Cheese Rings with Caper Remoulade  
Baked Mushroom Strudel Drizzled with White Truffle Oil  
Smoked Turkey Bacon & Leek Quiche

### **HEARTY SOUP**

Chef's Choice of Daily Soup

### **CARVING STATION**

Slow Roasted Honey Sriracha Turkey Breast  
Grilled Halloumi  
Pita Bread  
Garlic Aioli

### **SCONES BAR**

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan  
Served with Homemade Strawberry Jam, Caramel Banana, Lemon Curd, Nutella,  
Devonshire Clotted Cream & Butter

### **ICE CREAM**

Vanilla & Strawberry Ice Cream with Condiments

### **SELECTION OF PASTRIES**

Christmas Chocolate Log Cake	Tiramisu Cup
Traditional Fruit Cake	Strawberry chocolate
Lingonberry Crumble Bars	Pistachio Cherry Financier
Raspberry Panna Cotta	Madeleine
Dark Chocolate Mud	Assorted Chocolate Praline & Truffle
Carrot Cake	Bread & Butter Pudding with Vanilla Sauce
Lemon Tartlet	Vanilla Cream Crème Brulee
Pecan Cranberry Tartlet	

Freshly Sliced Fruits & Berries