

CHRISTMAS DAY IN THE GRAND BALLROOM

ARRIVAL CANAPÉS

Mini Christmas beef Wellington
Cranberry and Brie tartlets with candied walnuts

ON ICE

Freshly shucked natural Pacific oysters (A)
Freshly cooked Mooloolaba king prawns (A)
New Zealand green-lipped mussels with nahm jim (I)
Moreton Bay bugs (A)
Tasmanian smoked salmon with capers and red onion (A)
Selection of condiments

COLD SELECTION

A selection of bread rolls, sourdough and crusty breads
Hummus, baba ghanoush, spicy capsicum dip and tzatziki
Cured meat platter with marinated olives and Mediterranean pickled vegetables
Mixed baby leaves, cherry tomatoes and Spanish onion with French vinaigrette (GF/DF)
Chat potato salad with spring onions, seeded mustard and cornichons (GF/DF)
Italian pasta salad with basil pesto and rocket
Crunchy coleslaw with horseradish and chives
Roasted Mediterranean vegetable platter

CARVING STATION

Roast turkey breast with apricot stuffing, cranberry sauce and thyme jus
Maple-glazed leg ham with caramelised pineapple and wholegrain mustard sauce

HOT SELECTION

Oven-roasted barramundi with braised fennel, lemon and herb butter (A)
Almond-fed pork loin with apple sauce, crackling and thyme jus
Lamb stew with dried fruit and herbs
New potatoes and root vegetables roasted with confit garlic and rosemary
Panaché of seasonal vegetables with lemon-infused extra-virgin olive oil
Cauliflower and truffle gratin
Spinach and ricotta tortellini with Napoli sauce, parmesan and pangrattato

DESSERT BUFFET

Chef's selection of Christmas sweet treats
Triple chocolate mousse cake
Warm plum pudding with brandy custard
Fruit mince pies
Freshly sliced seasonal fruit and berries
Selection of hard and soft cheeses served with crackers and lavosh

