

NOVOTEL

MELBOURNE
GLEN WAVERLEY

Christmas Lunch Menu

Selection of freshly baked breads with dips,
marinated olives and feta

Chilled Seafood

Freshly shucked oysters

Cooked whole prawns

NZ Mussels

Clams

Home cured salmon, caper berries, shallots, lemons

Cold Section

Charcuterie selection – Assortment of salami, prosciutto,
pastrami, smoked ham

Selection of mustards, dill pickles

Salads

German potato salad, scallions

Quinoa, grapes and kale salad with yogurt dressing

Roasted Pumpkin, Fetta, Capsicum, Pinenut, Maple Dressing

Red wine poached pear, roquette, blue cheese dressing and walnut

Mediterranean Penne pasta, olives, sun-dried tomatoes, feta, and herb vinaigrette

Dressings

Vietnamese ngoc nan, Sherry vinaigrette,

Tartare sauce, Lemon and Herb Mayo, Cocktail sauce

Carvery

Roasted turkey breast with stuffing

Honey and bourbon glazed ham

Herb and Mustard marinated Beef striploin

Duck fat roast potatoes

Yorkshire pudding

Gravies – Cranberry, Apple, Thyme

Hots

Chicken in Diane sauce

Steamed market fish, Maltese sauce, fresh lemon

Spinach and ricotta tortellini, rose cream sauce

Truffle and corn Mac n Cheese

Lemon myrtle steamed vegetables

Roasted Root Vegetable

Kids

Penne Napolitana, Fish goujons

Chicken nuggets, Fries & Wedges

Desserts

Christmas pudding, vanilla custard, brandy crème

Brioche and Butter Custard pudding

Flourless orange cake, pistachios

Rich chocolate mousse, spiced berries, chocolate pearls

Selection of mini cakes and tarts

Assorted eclairs, Mini Pavlovas

Fruit platter, Mince pies, Stollen

Australian cheese, quince paste, crackers

Christmas trifle

Stewed fruits



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Christmas Beverage Menu

Bancroft Brut Sparkling
Bancroft Chardonnay
Bancroft Sauvignon Blanc
Audery Wilkinson Moscato

Bancroft Cabernet Merlot
Bancroft Shiraz Cabernet

James Boags Light
James Boags Premium
Furphy Ale
Byron Bay Lager

Soft Drink
Juice
Pelican Rouge Tea & Coffee