



NOVOTEL

MELBOURNE ON COLLINS

Christmas Buffet Lunch



Lane Restaurant & Bar
SAMPLE MENU





Seafood Selection

Pacific oyster

Tiger prawns

Green shell mussels

Slipper lobster

Blue swimmer crab

Smoked salmon

[Served with lemon, tartar sauce, marie rose & cabernet mignonette]

Charcuterie

Prosciutto crudo

Capocollo

Sopressa salami

Wagyu bresaola

[Served with mount zero olives, grissini & house-made pickles]

Soup & Bread

Honey roasted butternut pumpkin soup, crispy sage

Selection of baguettes & rolls

Terrines & Pates

Maison

Duck liver

Rabbit & quail

Turkey chicken & cranberry

[Served with mount zero olives, grissini & house-made pickles]



Salads

Mixed leaf salad with witlof, radicchio, radishes, sherry vinaigrette

Grilled peach, avocado, blackberries, baby spinach, pecans, maple dressing

Confit duck, lentils, baby beetroot, grapefruit, wild rocket, orange vinaigrette

Buffalo mozzarella, baby tomatoes, torn basil, aged cherry balsamic dressing

Spanner crab, green mango, rice noodles, pickled onions, herbs, toasted peanuts

Rosé pears, goats' cheese, drunken figs, pomegranate, sprouts, candied walnut

Carvery Station

Traditionally wood smoked bourbon glazed leg of ham

Gippsland grass fed, Black Angus rib-eye

Victorian turkey breast

[Served with port wine jus, cranberry sauce & house-made stuffing]

Hot Dishes

Lamb ribs, harissa, yoghurt, mint, macadamia

Barramundi, native herbs, samphire, capers, brown butter

Tortellini with mushroom & basil, sun dried tomato, pesto, olives

Twice cooked Desiree potatoes, garlic, rosemary, sea salt

Seasonal greens with lemon pressed olive oil

Kids Buffet

Fish & Chips

Mini burgers

Chicken nuggets

Spaghetti bolognese

Ice-cream station with accompaniments

Gingerbread man & Christmas themed cookies



Dessert Station

Christmas Trifle, pistachio cream, tahini, kataifi
Dark chocolate Namelaka, feuilletine, hazelnuts
Mango coconut mousse, vanilla sponge
Red velvet cake, cream cheese frosting
Green tea sponge, mascarpone cream
Christmas themed petit fours
Lychee & rose panacotta
Classic fruit mince tarts
Seasonal fruit medley

Hot Dessert

House-made Christmas pudding, brandy anglaise

Cheese Selection

Woombye Vintage cheddar [Queensland]
L'Artisan Grand Fleuri organic double brie [Victoria]
Berry Creek Mossvale blue [Victoria]
[Served with crackers, lavosh, muscatels & quince paste]

Centre Piece

Chocolate Sculpture
[Served with accompaniments]