

Christmas Eve Bistro Suzette

Sample Buffet Menu

La Boulangerie

Selection of artisan bread loaves (GFOA)
Freshly baked rolls and baguettes
Roast pumpkin sage and chestnut soup

Les Fruits de Mer *Fresh Seafood Served On Ice*

Mooloolaba prawns (GF/DF)
Green Lip mussels with mango and chilli (GF/DF)
Freshly shucked Pacific oysters (GF/DF)
Chilled Moreton Bay bugs (GF/DF)
Tasmanian smoked salmon with black caviar (GF/DF)
Condiments and sauces: Horseradish cocktail sauce (GF/DF), citrus and shallot vinaigrette (GF/DF), fresh lemon wedges (GF/DF), mango, chilli and coriander salsa

La Selection Froide *Cold Selection*

Cured meats and cold cuts with condiments
Antipasto vegetables (GF/VE)
Selection of artisan local and imported cheeses with quince paste and crackers (GFOA)

Festive Classic Salads

Traditional Caesar salad with condiments
Prosciutto, peach, mizuna and almond salad
Roasted sweet potato, field mushroom rocket salad with mustard seed dressing
Granny Smith apple and coleslaw salad

Rotisserie

Roasted turkey breast
Apricot and mustard glazed leg of ham (GF)
Yorkshire pudding
Roasted potatoes with rosemary (GF/VE)
Roasted root vegetables (GF/VE)
Summer steamed greens
Cauliflower cheese
Condiments: Mint jelly, cranberry sauce, red wine sauce

La Selection Chaud *Hot Selection*

Baked barramundi fillet with roasted fennel and red onion with capers blanc sauce
Penne with creamy tomato sauce, sun-dried tomatoes with Parmesan cheese (V)
Herb-crusting roast chicken with garlic butter
Fragrant steamed rice (GF)
Oven-fresh tarte flambée

Festive Desserts

Black forest cake
Hot Christmas pudding with butterscotch sauce
Chocolate fountain with luxurious sweets (GF)
Bûche de Noël
Petit fruit mince pies
Festive mango sorbet rum and raisin ice cream (GFOA)
Christmas biscuits
Gingerbread cookies
Petit pavlovas with macerated berries (GF)
Spiced chocolate mousse
Seasonal fruit platter (GF/VE)
Profiteroles
Festive cupcake towers
Festive fruits (GF/VE)
Hot apple crumble
Crème Brûlée