

# Christmas Day Lunch

## Seafood selection

Fresh oysters with champagne vinaigrette  
Cooked king prawns, cocktail sauce  
Marinated NZ ½ shell mussels  
Balmain | Moreton Bay bugs  
Blue swimmer crab  
Smoked salmon, red onion and capers  
Whole poached Salmon

## Cold

Grazing table – selection of Cured meats, cheeses, nuts and breads  
Roast Mediterranean vegetables station with toasted Focaccia  
Maison terrine with pistachio and fig jam  
Burattina, heirloom tomatoes, fig vincotto, cured beets (V)  
Baby Cos lettuce, smoked salmon, avocado, pickled red onions, mustard vinaigrette, petit herbs  
Shrimps, endive and ruby grapefruit with lime and coconut dressing

## Table Sharing Platters

Rosemary and lemon lamb roast, black garlic chat potatoes, Broccolini  
Roasted Turkey Roulade with Cranberry Hazelnut Stuffing,  
Spiced cider glaze, root vegetables, brussel sprouts  
Blue eye cod in papillote, fennel butter, baked ratatouille  
Brussel sprouts, cranberries, gremolata

## Carved 'live'

Bourbon-glazed leg of ham, jus and roasted apple  
Whole roast turkey



AMORA HOTEL  
JAMISON SYDNEY

## Dessert Buffet

Traditional Christmas pudding with eggnog anglaise  
Petit dessert selection  
Christmas Yule logs  
Chocolate Croquembouche  
Cream caramel  
White Christmas  
Apple strudel  
Ginger bread house  
Assorted macaroons  
Pavlova with whipped cream and fresh berries  
Seasonal fruits  
Fruit minced pies

## Chef's special treats for the young ones

Fish and chips  
Chicken nuggets  
Assorted mini pies  
Beef sliders  
Ham and cheese toasties  
White chocolate Rocky road  
Fruit Jelly  
Freshly made Fairy floss (station)  
Ice cream with cones and condiments

## Add a little 'Ooh La La'

Veuve Clicquot  
Bottle | \$120

42 Degrees South Premier Cuvee  
Bottle | \$60 Glass | \$12