

# CHRISTMAS DAY LUNCH

BUFFET IN PENINSULA ROOM

WATERFRONT VIEWS

12PM – 4PM

\$279 PER PERSON | \$149 PER CHILD



## CARVERY STATION

Succulent roasted turkey, cranberry sauce, sage & apricot stuffing, gravy  
Spiced rum, honey-glazed Christmas leg ham; pineapple chutney

## SEAFOOD

Cold smoked salmon, condiments (gf)  
Orange-beetroot cured Tasmanian salmon gravlax (gf)  
Natural Coffin Bay oysters, just shucked, classic mignonette  
Chilled steamed Australian tiger prawns  
Moreton Bay bugs  
Blue lip mussels, salsa  
Abrolhos Island octopus salad, Mediterranean-style  
Assortment of Sushi and Maki rolls, condiments

## FESTIVE GRAZING TABLE

Hungarian salami, Prosciutto(gf), Virginia ham, mortadella  
Grilled artichoke hearts (gf), marinated courgette, grilled capsicum, grilled eggplant, semi-dried tomato  
Pearl onion, cornichons, gherkins, green olives, kalamata olives, marinated olives  
Victorian selection of cheese, nuts, crackers & condiments  
Assortment of breads & rolls  
Beetroot dip (gf, v), Basil pesto (vg, df), Balsamic-olive oil  
Quince paste, dried fruits, roasted nuts, fresh grapes, berries

## SALADS

Salad bar; rocket leaves, iceberg, Asian mix, red radish, spring onion, baby spinach, cos romaine, crisp bacon  
Slow roasted pumpkin, organic spinach, crumbled feta, toasted pepita seeds (v)  
Country style potato salad, pickles, red onions, goat cheese sabayon (gf)(v)  
Greek salad, parsley vinaigrette (gf)(v)  
Tuscan seafood salad, kalamata olives, blistered cherry tomato and basil (gf)(df)

## HOT BUFFET

Herb crusted baked fish, bearnaise (df)  
Italian meat balls (beef) "Polpette Al Sugo" (gf)  
Vegetarian pasta bake (v)  
Lamb Navarin stew with cocktail onion, carrots & peas (gf)  
Gippsland grass-fed beef Ribeye, rosemary, mustard, shiraz jus peppercorn sauce, jus (gf)  
Buttered vegetables; carrot, broccoli, green beans, brussel sprouts (v)  
Roasted chat potatoes, pumpkin, rosemary, garlic (gf)(df)  
Cauliflower gratin (gf) (vg)  
Chorizo and bean stew, tortilla, guacamole, sour cream and pico de galo  
Baked Chicken Korma, Saffron flavoured creamy onion and cashew nut gravy (gf)  
Seafood Thai green curry  
Steamed basmati rice (gf)(v)

## KIDS CORNER

Mini pizza (gf)  
Mac n' cheese, bacon  
Crisp karaage chicken, tomato sauce, Kewpie mayo  
Cocktail fish bites, tartare sauce  
Mini cheeseburger sliders, BBQ sauce  
Potato wedges

## FESTIVE SWEETS

Traditional plum pudding, brandy anglaise  
Yule logs  
Christmas cupcakes  
Pavlova with seasonal berries  
Gingerbread spiced pannacotta, granny smith apples  
Yuletide sweets – mince tartlets, gingerbread, stollen and panettone  
Chef's selection of cakes, slices, tortes  
Mini verrines – wattleseed, coconut, chocolate mousse  
Profiteroles, eclairs, macarons  
Seasonal fruits, berries platter  
Seasonal cut fruits

\*Terms and Conditions:

Payment is to be taken at the time of booking and is none refundable. No discounts. Beverages are purchased additional at bar prices. Children are 5-12 y/o, children under 5 eat for free.

**NOVOTEL GEELONG**

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