

*Festive Season at
Sofitel Brisbane Central*

SOFITEL
BRISBANE CENTRAL

Christmas Day *at Bistro Suzette*

25 December 2024

Create special memories over the ultimate Christmas Day feast. With festive-inspired food stations laden with fresh seafood, salads, meats, internationally-inspired hot dishes, desserts, and more, our buffet promises to delight all.

Includes 2.5-hour beverage package, plus an appearance from Santa at lunch.

Christmas Day Lunch Buffet

Adult: \$319

Child: \$100 (8-12yrs) | \$80 (4-7yrs)

Christmas Day Dinner Buffet

Adult: \$319

Child: \$100 (8-12yrs) | \$80 (4-7yrs)

Christmas Day 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)
Fresh spanner crab (GF/DF)
Chilled Moreton Bay bugs (GF/DF)
Tasmanian smoked salmon with black caviar (GF/DF)
Kingfish and salmon sashimi with wakame, seaweed salad, soy and wasabi
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
Pork and pistachio terrine
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
Chicken, green papaya, herb and coconut salad

Rotisserie

Roasted turkey breast (GF/DF)
Apricot and mustard glazed leg of ham (GF)
Rosemary and garlic lamb (GF/DF)
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 Chaude *Hot Selection*

Baked barramundi fillet with roasted fennel and red onion with capers blanc sauce (GF)
Porchetta with pickled figs
Hickory smoked duck with kumquat, orange sauce and bok choy
Penne with creamy tomato sauce, sun-dried tomatoes with Parmesan cheese (V)
Herb-crusted roast chicken with garlic butter
Oven-baked Brie cheese with caramelised almonds
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
Macaroons
Festive cupcake towers
Festive fruits (GF/VE)
Hot apple crumble
Crème Brûlée
Festive fruits (GF/VE)
Hot apple crumble