

THE FULLERTON HOTEL

December Christmas

Buffet

The Christmas Carvery Orange and Maple Glazed Double Smoked Ham Caramelised Pumpkin, Brussel Sprouts and Crispy Bacon gf

Hot Chafers

Grilled Market Fish of the Day, Sautéed Greens and Dill Hollandaise Free Range Chicken, Beans Cassoulet and Sautéed Kale v Native Pepper Braised Beef Brisket, Creamy Cheese Polenta and Cranberry Jus Peranakan Style Chicken and Potato Curry Stir-Fry Rice Noodles v Steamed Jasmine Rice gf

The Australian Deli and Cheeses

Black Forest Smokehouse Salami | Spicy Mortadella | Grilled Antipasti | Green and Black Marinated Olives | Double Cream Brie | Cheese Creamy Blue Cheese | Housemade Dips | Crackers

Soup of the Day

Celeriac and Potato Soup gf Gourmet Selection of Rustic Breads

Fullerton Salad Bar

Green Papaya Salad, Sous-Vide Chicken, Mango and Thai Dressing gf Tossed Caesar Salad with Soughdough Croutons, Anchovies, Parmesan and Bacon Roasted Butternut Pumpkin Salad with Caramelised Onion, Quinoa, Kale and Mustard Vinaigrette v gf Chorizo Salad with Charred Sweet Corn, Semi-Dried Tomato, Rocket and Line Vinaigrette

Make Your Own Salad

Heirloom Tomato | Cucumber | House Marinated Olives | Shaved Fennel | Chickpea Corn | Edamame | Spanish Onion | Mesclun | Rocket

> Housemade Dressings Sesame | Honey Mustard | Caesar | Balsamic

Desserts Chefs Selection of Desserts of the Day Fresh Sliced Fruits

gf indicates gluten-free | v indicates vegetarian | df indicates dairy free Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. Please note that menu prices and menu items are subject to change without prior notice.