

NOVOTEL

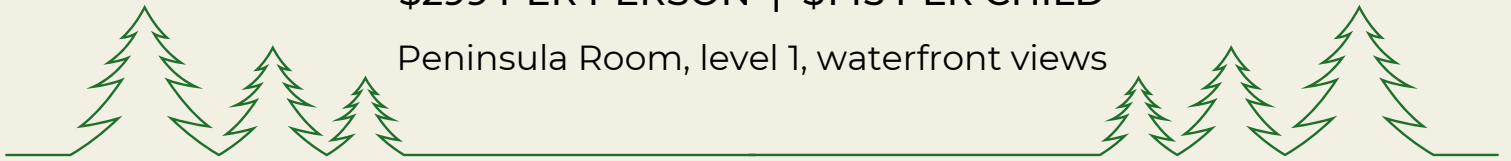
GEELONG

Christmas Day Buffet Lunch

FRIDAY 25 DECEMBER 2026 | 12PM - 3PM

\$299 PER PERSON | \$145 PER CHILD

Peninsula Room, level 1, waterfront views



CARVERY STATION

Traditional roast turkey roulade;
pork chipolata, sage and onion stuffing, gravy, cranberry sauce

SEAFOOD

Natural Coffin Bay oysters, just shucked, classic mignonette (a)
Chilled steamed Australian tiger prawns
New Zealand Blue lip mussels, salsa (i)
Assortment of Sushi and Maki rolls, condiments

FESTIVE GRAZING

Prosciutto, chicken mortadella, smoked turkey ham, Hungarian salami
Orange-beetroot cured Tasmanian salmon gravlax (gf) (a)
Atlantic smoked salmon (i), Scottish smoked herring (i)
Balsamic onion, caper berries, capers, cornichons, pickled fennel, semi dried
tomato, marinated olives, cranberry sauce, mustards

Breads; ciabatta, multi grain, gingerbread, shallot loaf, dinner rolls,
butters, olive oil, balsamic glaze

Dips and Crisps; pumpkin hummus (gf, v, df), red pepper and walnut dip (gf, v, df),
taramasalata, classic tzatziki (gf, v), grissini, crostini, olive focaccia, pita bread

Cheese Board; brie, edam, blue cheese, goat cheese, smoked cheddar,
quince paste, choice of crackers, nuts, dry fruits, and fresh fruits

CHRISTMAS NOURISH BOWLS

Poached chicken, avocado, spinach, and quinoa salad (gf, df)
Soba, kale, courgette and carrot with lemon coriander dressing (vg, df)
Grilled vegetables with balsamic reduction, quinoa and fried parsley (gf, v, df)
Désirée Potato salad, pickles, red onions, dill-mustard mayonnaise (gf, v)

CHRISTMAS WARMERS

Herb crusted Tasmanian salmon, bearnaise (a)
Buttered vegetables with toasted almond flakes
Chorizo, pepper and onion skillet with Provençal tomato sauce (gf, df)
Grilled porterhouse, rosemary, mustard with red wine jus (gf, df)
Buttered penne with basil (gf, nf)
Rich lamb stew with cashew, almond and fried onion (gf)
Turmeric chicken coconut curry with Thai basil and lemongrass (gf, df)
Steamed jasmine rice (gf, df, nf)
Herb roasted potatoes (v, gf, nf)
Chili and maple roasted pumpkin (v, gf, df)

FESTIVE DESSERTS

Traditional plum pudding, brandy anglaise
Yule logs
Whole cakes
Pavlova with seasonal berries
Yuletide sweets – mince tartlets, gingerbread, stollen, panettone
Chef's selection of cakes, slices, tortes
Profiteroles, eclairs
Seasonal fruits and berries platter
Chocolate bonbons and candy canes
Seasonal cut fruits

KIDS CORNER

Mini pizza
Baked Mac n' cheese
Crispy chicken sticks, tomato sauce
Mini cheeseburger sliders, BBQ sauce
Potato wedges
Christmas cupcakes

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, n - contains nuts
Seafood Origin: a - Australian | i - international | m - mixed

*Terms and Conditions: Payment is to be taken at the time of booking. No discounts.
Beverages are purchased additional at bar prices. Children are 5-12 y/o, children under 5 eat for free