CHRISTMAS DAY IN THE GRAND BALLROOM

ARRIVAL CANAPÉS
Mini Christmas beef Wellington
Cranberry and Brie tartlets with candied walnuts

ON ICE
Freshly shucked natural Pacific oysters (A)
Freshly cooked Mooloolaba king prawns (A)
New Zealand green-lipped mussels with nahm jim (I)
Moreton Bay bugs (A)
Tasmanian smoked salmon with capers and red onion (A)
Selection of condiments

COLD SELECTION
A selection of bread rolls, sourdough and crusty breads
Hummus, baba ghanoush, spicy capsicum dip and tzatziki
Cured meat platter with marinated olives and Mediterranean pickled vegetables
Mixed baby leaves, cherry tomatoes and Spanish onion with French vinaigrette (GF/DF)
Chat potato salad with spring onions, seeded mustard and cornichons (GF/DF)
Italian pasta salad with basil pesto and rocket
Smoked duck salad with peaches, walnuts, spinach, pomegranate vinaigrette
Roasted Mediterranean vegetable platter

CARVING STATION
Traditional roast turkey with cranberry and pistachio stuffing, cranberry sauce and thyme jus
Maple-glazed leg ham with caramelised pineapple and wholegrain mustard sauce

HOT SELECTION
Oven-roasted barramundi with braised fennel, lemon and herb butter (A)
Thyme roasted angus beef, sauteed field mushrooms, red wine jus
Lamb stew with apricot, prunes, chickpeas and pine nuts
Confit garlic and rosemary roasted new potatoes
Panaché of seasonal vegetables with lemon-infused extra-virgin olive oil
Cauliflower and truffle au gratin
Spinach and ricotta gnudi with pepperonata and creamy red pesto

DESSERT BUFFET
Chef's selection of Christmas sweet treats
Triple chocolate mousse cake
Pavlova roulade
Mandarin yuzu bar
Red velvet cake
Christmas ginger bread cookies
Warm plum pudding with brandy anglaise
Fruit mince pies
Seasonal fresh sliced fruit and berries
Chocolate fountain with selection of fruits, strawberry, marshmallow, donuts & brownies
Artisanal selection of cheese, served with crackers, lavosh, dried fruits and quince paste



(A) Australian seafood (I) Imported seafood (GF) Gluten-free (DF) Dairy-free