

NOVOTEL

BAROSSA VALLEY RESORT



2022 CHRISTMAS MENUS

Contact The Novotel Barossa Valley Resort
Conference and Events Sales team to receive your
Christmas Event Proposal

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CHRISTMAS PLATE SERVICE MENU

ENTRÉE

Barossa Gin Cured Ocean Trout with Roasted Beetroot, Fennel & Creme Fraiche (gf)
Free Range Chicken, Pork & Duck Terrine with Pickled Grape and Rocket (gf)
Spencer Gulf Prawn & Leek Terrine with Verjuice Dressing (gf)
Goat Cheese Ravioli with Tomato Fondue & Pickled Shallots
Carpaccio of Mayaru Station Wagyu, Wild Rocket, Vincotto & Gaufrette Potato

MAIN

Roasted Breast of Turkey, Macadamia & Cherry Stuffing, Parsnip Puree (gf)
Traditional Beef Wellington with Watercress & Caper Salad
Confit Belly of Pork, Caramelized Apple, Kohlrabi & Radish Salad (gf)
Sous Vide Glazed Duck Breast, Savoy Cabbage, Speck and Onion (gf)
Roasted Fillet of Mulloway, Goowla Pipi and Bacon Chowder (gf)
House-made Gnocchi with Mushroom, Thyme & Pinenut (v)
Pressed Shoulder of Lamb, Roasted Loin with Spinach Puree & Blistered Tomatoes (gf)

DESSERT

Chocolate and Peanut Delice with Dariyman Jersey Cream (gf)
Adelaide Hills Cherry Clafoutis with Vanilla Gelato
Vanilla Bean Vacherin with South Australian Strawberries and Gin Syrup (gf)
Sparkling Shiraz Jelly with Summer Berries (gf)
Selection of Barossa Valley Cheese Company Cheese with Quince and Lavosh

SET MENU

Two course - \$70 pp Three course - \$80 pp

ALTERNATE PLACEMENT

Two course - \$78 pp Three course - \$89 pp
Minimum 10 people

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CHRISTMAS BUFFET MENU

SEAFOOD SELECTION

Spencer Gulf Prawns ~ Goolwa Pipis with Chilli & Coriander Dressing
Kinkawooka Mussels with Garlic, Chive & Shallot Dressing ~ Earl Grey Smoked Salmon
Coffin Bay Oysters ~ Beetroot and Gin Cured Ocean Trout
Accompaniments: Lemon, Lime, Finger Lime & Gin, Mignonette Dressing, Crème Fraiche

COLD SELECTION

Honey Glazed South Australian Ham
Purple Witlof, Orange Honey and Walnut Salad
Grilled Artichoke, Tomato and Parsley Salad
Heirloom Tomato, Shallot, Thyme & Basil Salad
Baby Gem with Cider Dressing

HOT SELECTION

Roasted Breast of Turkey with Cranberry & Macadamia Stuffing
Mustard Glazed Sirloin of South Australian Beef
Honey Glazed Baby Carrots
Duck Fat Roasted Potatoes
Char Grilled Broccoli with Smoked Almonds

DESSERT

Pavlova with Adelaide Hills Cherry Compote
74% Chocolate and Peanut Delice
Selection of South Australian Cheese
with Dried Fruits, Quince, Lavosh & Grissini

\$125.00 per person
Minimum 40 people

TAKE YOUR EVENT OUTDOORS

\$10.00 per person surcharge

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CHRISTMAS SEAFOOD BUFFET MENU

MENU

Freshly Shucked Coffin Bay Oysters
Tasmanian Smoked Salmon
Boston Bay Mussels with Garlic, Chive & Shallot Dressing
Yellowfin Tuna Sashimi with Pickled Ginger, Wasabi & Soy
Mediterranean Pickled Octopus Salad
Gin and Beetroot Cured Ocean Trout
Spencer Gulf Prawns
Baked Fillet of Ocean Trout with Wild Fennel & Lemon
Grilled Garfish with Salsa Verde

ACCOMPANIMENTS

Lemon, Lime, Marie Rose, Finger Lime & Gin,
Crème Fraiche, Chilli and Coriander Dressing

SALADS

Oak Leaf with Shallot Dressing
Grilled Capsicum, Tomato, Cucumber & Wild Rocket Salad
Ancient Grains with Herbs
Heirloom Tomato & Basil Salad
Marinated Artichoke & Baby Spinach Salad

DESSERT

Strawberry & Champagne Tarts
58% Chocolate & Hazelnut Delice
Burnt Lemon Basque Cheesecake

\$170.00 per person
Minimum 40 people

TAKE YOUR EVENT OUTDOORS

● \$10.00 per person surcharge

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BEVERAGE PACKAGES

The Jacobs Creek Selection

Package consists of a Sparkling, a Chardonnay OR Sauvignon Blanc,

Shiraz Cabernet Blend as well as Draught beer on tap, Soft Drinks and Juice.

2 Hour Package: \$35.00 per person

3 Hour Package: \$42.00 per person

4 Hour Package: \$46.00 per person

5 Hour Package: \$50.00 per person

The Grant Burge Selection

Package consists of a Semillon / Sauvignon Blanc Blend, a Rose and a Shiraz OR a Cabernet Sauvignon as well as Draught beer on tap, Soft Drinks and Juice.

2 Hour Package: \$36.00 per person

3 Hour Package: \$45.00 per person

4 Hour Package: \$50.00 per person

5 Hour Package: \$55.00 per person

Barossa Blends Range

Package consists of a Grant Burge 'Frizzante' Moscato, St Halletts "Poacher's Blend' Semillon Sauvignon Blanc, Peter Lehmann Shiraz Cabernet as well as Draught beer on tap, Soft Drinks and Juice.

2 Hour Package: \$38.00 per person

3 Hour Package: \$50.00 per person

4 Hour Package: \$55.00 per person

5 Hour Package: \$60.00 per person

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