croft
[restaurant]

Christmas Buffet Menu

SEAFOOD

King prawns, cocktail sauce
Bateman's Bay oysters with champagne vinaigrette
Marinated green shell mussels
Balmain/ Moreton Bay bugs
Blue swimmer crabs
Snow crab legs
Smoked salmon, red onion and capers
Whole poached salmon
Salmon, kingfish sashimi, wakame

GRAZING TABLE

Selection of cured meats, cheeses, nuts and breads including Wagyu bresaola, prosciutto, serrano ham, goats cheese

COLD SELECTION

Roast Mediterranean vegetables, toasted focaccia
Maison terrine with pistachio and fig jam
Burratina, heirloom tomatoes, fig vinocotto, cured beets (V)
Baby cos lettuce, smoked salmon, avocado, pickled red onions, mustard vinaigrette, petit herbs
Prawns, endive and ruby grapefruit with lime and coconut dressing
Smoked chicken breast, tabbouleh, smoked paprika hummus and coral lettuce
Prosciutto, wild rocket, kalamatta olives, shaved parmesan and pickles

HOT

Rosemary and lemon lamb roast with black garlic chat potatoes, broccolini
Black garlic chat potatoes, broccolini
Roasted Turkey roulade with chestnut and apple stuffing
Pelagio fish, fennel butter, baked ratatouille
Roasted potatoes, duck fat, thyme, garlic
Oven baked pumpkin & sweet potatoes, confit parsnips
Brussel sprouts, cranberries, gremolata
Cajun chicken, broccoli, buttered seasonal vegetables
Oven baked pumpkin & sweet potatoes, confit parsnips
Buttered seasonal vegetables

CARVERY

Bourbon-glazed leg of ham and cranberry jus
Whole roast turkey

DESSERT BUFFET

Traditional Christmas pudding with eggnog anglaise
Petit dessert selection
Christmas Yule logs
Chocolate Croquembouche
Assorted Lamingtons
Apple crumble
Assorted macarons
Pavlova with whipped cream and fresh berries
Fruit minced pies
Chocolate ginger tart
Vanilla shortbread