



Christmas in THE BALLROOM

Menu

BREADS

Artisan loaves, bread rolls and selection butters

SOUP

Butternut pumpkin, maple and chestnut
Seafood Chowder

FRESH SEAFOOD

King Prawns
Pacific oysters
Sydney rock oysters
Moreton bay bugs

COLDS

Potato, bacon egg, mustard
Tomato and buffalo mozzarella
Melon & Parma ham with charred radicchio and vino cotto
Petit green, salad bar, house dressing
Mediterranean, preserved lemon, cous cous salad
Mixed Seafood salad, Marie rose, celery, iceberg

DELI CORNER

Double Brie, Truffle Brie, Formed d Ambert,
Vintage smoked Cheddar, Goats Cheese
Marinated & stuffed olive, Stuffed capsicums
Charcuterie, pate and Terrine Board
Quince paste, jams, Lavosh, Crackers, Mixed nuts

CARVERY

Roasted Turkey, chestnut stuffing
Orange and Honey Baked leg of ham
Horseradish and mustard crusted Beef Sirloin
Selection of mustards, condiments & sauces

HOT DISHES

Chicken chasseur
Red wine braised beef cheeks,
Chilli Prawns, Preserved lemon, fennel
Whole Baked Atlantic salmon, steamed green
vegetables, caponata
Pumpkin and ricotta gnocchi, sage, pepitas, parmesan
Roasted mixed root vegetables, gremolata
Broccoli and cauliflower gratin
Ravioli, ratatouille, fine herbs
Garlic and herbed Roasted kiplers potato

KIDS CORNER

Chicken nuggets
Penne meatballs
Crumbed calamari
French fries
Mac and Cheese

SWEET ENDINGS

Yule logs
Mince pies
Selection of whole cakes
Selection of mini tartlets
Selection of eclairs
Salted caramel, chocolate, vanilla, strawberry, pistachio Macarons
Chocolate fountain, strawberries, seasonal fruit, condiments
Christmas pudding Bailey's anglaise
Soft serve ice cream with condiments
Seasonal fruit platter
Mini Apple pies
Crepe station
Donut wall