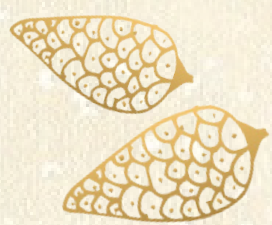


# Christmas



## BUFFET MENU

### ANTIPASTO STATION TO START GF SECTION



#### MAINS

Champagne Ham with Brown Sugar & Honey Glaze **GF + DF**

Chicken Roulade Stuffed with Apple, Sage & Cashew served with Gravy Sauce **GF + DF**

Wild Mushroom & Pecorino Risotto with Truffle Oil & Dukah Spice **GF + V**

Natural Oysters served with Shallot Vinaigrette **GF + DF**

Smoked Salmon Cakes served with Nam Jim Salsa **GF + DF**

#### SIDES

Lemon Buttered Green Beans **GF**

Roasted Baby Potatoes with Garlic & Rosemary **GF + DF**

Roasted Heirloom Carrots with Thyme, Cumin & Olive Oil **GF + DF**

#### SALADS

Mixed Leaf Salad with Red Onion, Cucumber, Apple, Feta & Balsamic Dressing **GF, DF + V**

Israeli Couscous with Tomato, Kalamata Olives, Parsley, Fresh Mint & Cumin Yogurt dressing  
**GF + V**

Roast Beetroot Salad with Walnuts, Mesclun, Feta  
& Balsamic Dressing **GF + V**

#### DESSERTS

Christmas Fruit Pudding with Chocolate Flakes, Mascarpone Cream & Butterscotch

Classic Chocolate Yule Log

Fresh in Season Fruit **GF + V**

Christmas Passionfruit Pavlova with Fresh Berry Compote

