



CHRISTMAS DAY BUFFET LUNCH

Butternut pumpkin soup topped with chives and cream (gfo)(v)

Hot Buffet

Tender spit roasted Dardanup beef (gf)
Honey glazed leg of ham carved from the bone (gf)
Seasoned turkey breast (gf)
Grilled snapper fillet, spiced pumpkin puree, yoghurt, pomegranate (gf)
Spinach and ricotta ravioli, mushroom cream sauce
Roasted root vegetable tossed with balsamic glaze (gf)(v)
Seasonal vegetable medley (gf)(v)
Roast chats, rosemary and garlic (gf)(v)
Traditional gravy (gfo)
Cranberry sauce (v)
Dijon and grain mustards (v)

Cold Buffet

Seafood platter including iced whole West Australian prawns with cocktail sauce, freshly shucked oysters, New Zealand mussels and marinated calamari (gf)
Antipasto platters including marinated mushrooms, mixed olives, bocconcini, roast peppers, Persian feta and continental meat selection
Decorated seasoned roast chicken platter
Mixed green, sherry vinegar dressing (gf)(v)
Asian slaw, nuoc cham dressing (v)
Pearl cous cous, roast pumpkin, Danish feta, sultanas, Moroccan spice (v)
Caesar salad
Selection of fresh bread rolls and butter (gfo)(v)

Dessert Buffet

Tiramisu (v)
Christmas pudding with brandy custard (v)
Individual pavlova, seasonal fruits, fresh cream (gf) (v)
Fresh fruit salad (gf)(v)
Individual sherry trifle (v)
White Christmas (v)

Adult \$115.00 per person
Children 5-11yrs \$55.00 per person
Children 4 under no charge

(gfo) gluten free option (vo) vegetarian option (gf) gluten free (v) vegetarian