

# Christmas Dinner Grand Theme Buffet

## DECEMBER 25<sup>TH</sup> 2023

### Soups

Fresh Tomato and Sweet Basil  
Coconut Curried Mussel soup

### Cold Cuts, Cheeses & Breads

Chicken Mortadella, Beef Pastrami & Roasted Beef  
Cheddar, Blue, Goats Cheese & Edam, Grissini Sticks  
Selected Breads and Condiments  
Anti Pesto (Italian style cold Grilled vegies )

### Compound Salads

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Refreshing Melon Gazpacho with Marinated Feta, Chicken Salad with Bean Sprout  
Tuna Nicoise with Sesame, Mexican Beef and Taco Salad  
Potato Salad, Egg and Chop Dill  
Seasonable Fresh Vegetables  
Dressings ; Thousand Island, Balsamic, Cocktail, Wafu  
French Mustard, Lemon Chive, Chilly Oil, Ailoi

### Sushi & Live Tempura Station

Assorted Sushi rolls (Tuna Mayo, prawn, Teroyaki Chicken . Egg etc )  
Tempura (vegetable/ Fish )

### Tropical Seafood Display

Chilled Display of Fresh Whole Tiger Prawns on Ice  
Marinated Green Lipped Mussels, Calamari & House Smoked Fish  
Sauce Marie Rose, Tartare, Citrus Vinaigrette and Lime Wedges

### Live Carving Station & Hot Dishes

Pineapple Honey-Glazed Gammon Ham with Honey Glazed Parsnip, Apple and Cinnamon Compote  
Traditional Roast Turkey w/ Apricot, Onion & Cashewnut Stuffing, Cranberry Sauce  
Turkey Gravy, Chipolatas Wrapped in Bacon, and Honey Pineapple Sauce  
Tandoor Specialties, Chicken and Fish  
Steamed Vegetables, Minted New Potatoes  
Steamed Rice

### Live Station

Flambae sweet banana and Condiments  
Steamed Xmas Pudding with Brandy Custard and Strawberries  
Ginger Bread House Display

### Desserts

Traditional Christmas Cake, profiteroll crockenbush, chocolate rocky road, christmass lamington, Christmas favourite lemon cake (gf), coconut honey tart, mixed berry cup cakes (gf), christmass macroons, assortedflavour displayed pannacotta (gf)  
Fresh Fruit Platters, Sauces and Condiments