



CHRISTMAS DAY 2010

Buffet Lunch

Selection of Sydney rock & pacific oysters with champagne vinaigrette

King Prawns with cocktail sauce

Cheery wood smoked salmon cornets

Cooked crabs & Balmain bugs

Octopus with Mediterranean flavours

Chicken parfait

Antipasto platter

Selection of four seasonal salads

Bakers bread basket

Honey baked ham carved by the chef

Roasted turkey with sage & chestnut stuffing and cranberry jus

Roasted vegetables

Sashimi grade Atlantic salmon with salsa fresca

Garlic prawns with mild chilli cream and jasmine rice

Herb crusted rack of lamb with zucchini flowers

Vegetarian tagine with spiced cous cous

Christmas pudding with brandy sauce

Selection of tortes & tartlets

Pavlova

Australian cheeses & water biscuits/lavosh

Seasonal fruit platter

Mini Christmas mince pies