

HOTEL KURRAJONG CHRISTMAS BUFFET LUNCH

Wednesday, 25 December 2024 from 12:00pm

SEAFOOD

Sydney Rock oysters, Jalapeno mignonette
Poached Crystal Bay prawns, green goddess sauce
Poached Moreton Bay bugs, blue cheese sauce
Steamed NZ green-lipped mussels, chili mango ponzu salsa

ANTIPASTI

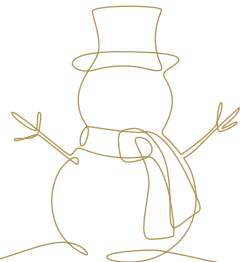
Prosciutto, mortadella, pastrami, smoked chicken, salami,
chicken liver pâté, pork terrine, roasted eggplant,
zucchini, red pepper, marinated artichokes, pickles, olives
Assorted bread rolls, loaves, grissini & lavosh

SALADS

Farro, grilled zucchini, heirloom tomato, pecorino, sumac dressing
Roasted kumara, green beans, Persian feta, seeded mustard dressing
Caprese salad, balsamic glaze
Radicchio, orange, fennel salad, pomegranate dressing

HOT CARVERY

Spiced rum and cherry-glazed leg of ham
Gravy, mint sauce, applesauce, homemade
chutney, mustard, red currant jelly



HOT BUFFET

Roasted maple-glazed turkey breast, apricot-sage-onion stuffing, cranberry jus
Rosemary roasted leg of lamb, minted jus
Oven-baked Tasmanian salmon, peperonata, herb oil drizzle
Medley of steamed carrots, Brussels sprouts, yellow squash, EVO oil
Herb-roasted butternut pumpkin & Désirée potatoes

DESSERT

Christmas plum pudding, brandy anglaise
Yule log
Christmas fruit cake
Christmas stollen
White Christmas slice
Mince pie
Panettone
Lemon tart
Lavender cheesecake
Fruit pavlova
Passionfruit panna cotta, berry coulis
Belgian whisky chocolate mousse
Seasonal fruit platter

CHEESE STATION

Australian cheese selection, dried fruits,
prune walnut log, crackers, grissini, lavosh

BEVERAGES

3-hour beverage package inclusive of wine,
bubbles, beer, soft drinks and water
Tea & Coffee

CHILDREN'S MENU

MAIN

Panko-crumbed chicken breast schnitzel,
peas & carrots, chips, gravy

DESSERT

Hokey pokey banana split

