

# Christmas

25 December 2024 | Adults \$189pp | 12.30pm - 3.30pm

## BUFFET LUNCH MENU

### On arrival

Glass of Chandon

### Soup

WA crayfish & brandy bisque (GF, NF)

Freshly baked ciabatta rolls (DF, NF, VGN)

### Grazing Boards

Selection of sliced prosciutto, salami & leg ham (NF)

Fresh crudites & house pickled vegetables, chutneys (NF)

Artisan breads, beetroot hummus, eggplant dip and whipped ricotta (NF)

### Seafood Bar

Large Exmouth Tiger prawns (NF)

South Australian oysters (NF)

Tasmanian smoked salmon & prawn cocktail, cos gem lettuce and avocado (NF)

Green mussels gratinated with parmesan, chilli & lime (NF)

Condiments: Marie Rose sauce, shallot vinaigrette, fresh lemon & lime wedges, hot & mild tabasco (GF, NF)

### Salads

Sumac roasted sweet potato, cos lettuce, charred corn, vine ripened tomatoes and avocado puree (DF, GF, NF, VGN)

Baby kale, candied pepitas & cucumber slaw, coriander, coconut & lime dressing (DF, GF, NF, VGN)

Grilled broccolini & baby peppers, swiss chard & rocket, tahini & lemon yoghurt (GF, NF, V)

### Carvery

12 hour slow roasted Black Angus beef rib eye, Yorkshire puddings, port wine jus, served with traditional condiments (NF)

### Hot Dishes

Bourbon glazed champagne ham, charred pineapple, honey & red currant jus (DF, GF, NF)

Slow roasted turkey, chestnut & sage stuffing, mulled cranberry sauce & rich gravy (GF)

Maple roasted brussel sprouts, crispy pork belly, spiced house made piccalilli (GF, NF)

Creamy tandoori chicken Tikka Masala, fragrant saffron & coriander rice (GF, NF)

Butter & vermouth poached fillets of salmon, saffron, tomato & dill bouillon, caper berries (GF, NF)

Potato gnocchi, grilled vegetables, fresh basil & tomato sugo (DF, GF, NF, VGN)

Garlic & thyme roasted chateau potatoes (DF, GF, NF, VGN)

Roasted butternut pumpkin, carrot and cauliflower, sweet balsamic onions (DF, GF, NF, VGN)

### Desserts

Christmas yule log, dark chocolate & cherries

Pavlova with seasonal fruits & vanilla cream

Christmas pudding with brandy custard

Selection of chocolate & sweet tarts, gingerbread mousse, gateaux

Sliced fruits, Australian & French cheese with condiments

Crisp crackers, lavosh, gingerbread houses

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian | v - vegan

THE ALCOVE