

The
PALM HOUSE

Christmas Day
BUFFET LUNCH & DINNER

SEAFOOD *Selections*

Australian tiger prawns GF, DF

Pacific oysters station GF, DF, V

Ponzu dressing, Crème Fraiche, Jalapeno salsa, Classic Mignonette, Salsa Verde

Moreton Bay bugs GF, DF

Half shell mussels, nam jim GF, DF

Huon smoked salmon platters GF, DF

Chilled calamari salad with lemon and parsley

Seafood salad with celery and aioli

COLD *Selections*

Orange, pomegranate, feta and candied pecan salad GF, V

Heirloom cherry tomato, caramelized onion and raspberry vinaigrette GF, DF, V

Creamy potato salad GF, DF, V

Antipasto platters of Casalingo cured meats, grilled eggplant, zucchini,
roasted red pepper and slow roasted tomatoes GF, DF, V AVAILABLE

Selection of Australian cheese and fruit chutneys v

DIY salad bar

Mixed lettuce

Onions, cucumbers, pepper, tomato

Olives, feta

Parmesan cheese, crispy prosciutto, croutons, eggs

Balsamic French dressings, Caesar dressing

Rustic gourmet breads v

MENU

HOT *Selections*

Roasted root vegetables GF, V

Vegetable ratatouille, fried gnocchi, gruyere and garlic chives v, GF

Buttered broccolini and glazed baby heirloom carrots v, GF

Confit garlic, rosemary and thyme potato grand mere GF, V

Sage roasted beef fillet and blackberry compote GF, DF

Garlic, thyme confit duck, Grand Marnier and caramelised orange jus GF, DF

Whole baked Huon Salmon fillet, gemolata and fried capers GF, DF

CARVERY

Tender roast turkey, traditional stuffing and cranberry jus

Rosemary and preserved lemon leg of lamb GF, DF

Smoked leg ham, cherry, candied apple jus, assorted mustards GF, DF

DESSERT

Chocolate Fountain with lolly station

Traditional plum pudding with brandy anglaise

Black Forest yule log

Christmas trifle GF

Croquembouche

Pavlova with tropical fruits GF

Strawberry Charlotte cake

Banoffee verrine GF

White Christmas slice

Cherry macarons GF

Ferrero Rocher cheesecake

Tropical mousse slice GF

