



CHRISTMAS DAY BUFFET LUNCH

ANTIPASTI

Experience a medley of both simple and creative starters, ranging from freshly prepared salads, assorted meat and fish platters, variations of sushi, game terrines, pâté, compound salads, and cured fish delicacies.

A variety of flavoured oils and dressings are prepared to enhance your selection.

SOUP

Sweet pea velouté, smoked ham hock (P/NG) mature cheddar croutes (D)

Thai tom yum soup, prawns, white fish, oyster mushrooms (F/SF/D/NG)

PASTA

Baked potato gnocchi, mushroom and Jerusalem artichoke ragout, gorgonzola velouté, walnuts (V/D/N)

Garganelli, pot roasted chicken breast, bacon lardons, peas, broccoli, red capsicum, pecorino crumble (P/D)

Calamarata pasta, rich Mediterranean octopus stew, feta cheese, caper and mint salsa (F/SF/D)

CARVERY

Maple glazed crown of turkey, sausage meat & cranberry stuffed turkey leg,
chipolata sausages, traditional roast gravy (P/D)

Peppered sirloin of beef, balsamic roasted beetroot relish, vermouth jus (NG)

FROM THE GRILL

Lemon and rosemary pork chops, burnt onion jam (P/NG)

Seared seabass fillet, rucola, black olive & orange salad (F/NG)

LIVE COOKING STATION

Chicken gyros (NG) served with traditional condiments and soft flour tortillas

Fresh mussel bowl, rosemary and anchovies ciabatta croutes (F/SF)

HOT BUFFET COUNTER

Shallow fried grey meagre, salt and pepper calamari, Provençale sauce (F/NG)

Grilled lamb chops, cannellini bean and bell pepper stew, Pecorino crumble, mint pesto (D/N/NG)

Confit of chicken thighs and young carrots, charred asparagus, crispy pancetta lardons, poultry velouté (P/D/NG)

12 hour braised beef cheeks, red wine jus, truffled crushed potatoes, caramelised shallots (D/NG)

Gua Bao, Taiwanese steamed pork buns, quick pickled vegetables (P/F)

Kale, mushroom and provolone quiche, sweet cherry tomato ragout (V/D)

Beer battered tofish, tartar sauce and mushy peas (Vegan/S/NG)

Seasonal panache of vegetables (V/D/NG)

French beans, coloured peppers and cured egg yolk shavings (V/NG)

Roasted potato chunks, sun blushed grape tomatoes, thyme butter (V/D/NG)

DESSERTS

Indulge in our vast selection of home-made cakes, gateaux and pies together with

Traditional Christmas desserts and pastries, freshly carved fruits and Ice-cream.

Local and international cheese marbles, house chutneys, crudities and crackers

Adults €55, Children 4-12 years €20

V-Vegetarian, Vegan-Contains no animal products, NG-No Gluten Ingredients, N-Contains Nuts, P-Contains Pork,
D-Contains Dairy, S-Contains Soy Products, F-Contains Fish, SF-Contains Shellfish