

Christmas roast buffet

Cold buffet section

Composed salads:

- Roasted pumpkin feta salad
pine nuts, grilled onion and honey
- Thai Smoked salmon and vermicelli
fresh crudités, fresh Asian herbs and vermicelli salad
- Chopped prawn & potato salad
corn kernels, diced tomatoes, parsley and cocktail
sauce dressing salad
- Indian style, grilled chicken salad
dried fruits and coleslaw salad
- Polynesian tuna and coconut salad
- Greek salad with fried calamari
- Potatoes, chopped oven roasted bacon salad
green shallots, curcumin powder mayonnaise
- Crab meat & pasta salad
pesto, roasted nuts, crab meat, shaved basil salad

Charcuterie meat platter:

Selection of sliced cold meats, with pickles, cherry tomatoes,
black and green olives, feta cheese flame grilled capsicum

Fresh vegetable platter:

Bowls of fresh crudités: Carrot sticks, celery sticks, broccoli fleurets,
radish, cucumber sticks, Red
capsicum slices, shredded carrots, lettuce leaves,

Selection of breads and baguettes & condiments

Hot buffet section

- Maple lacquered roasted stuffed turkey
- Roasted cumin rubbed leg of lamb
- Roasted 5 spice leg of pork
- Oven baked whole poulet fish in Vanilla coconut sauce

Hot side dishes

- Creamy garlic infused potato gratin
- Roasted honey and cinnamon spiced squash
- Roasted herbed potatoes
- Creamy garlic and nutmeg chopped spinach
- Roasted mixed vegetables

Selection of sauces

- Spiced apple sauce
- Country style gravy
- Cumin flavored ratatouille jus

Cheese platter

Creamy Brie, bleu cheese, camembert, goat cheese
Served with nuts, dried fruits, pawpaw paste

Dessert buffet

- Bread and butter pudding
- Pear and cinnamon dome
- Jasmine and pear pyramid
- Chocolate mousse
- Coconut pana cotta with passion fruit coulis
- Fresh fruits salad with rum flavored syrup