



CASTLE HILL TAVERN

CHRISTMAS DAY BUFFET 2018

Mains & Carvery

Roasted honey glazed leg of ham carved off the bone.

Roast pork with crispy crackling in smoky apple jus.

Roast turkey in cranberry jus.

Rare roasted crusted beef in red wine, rosemary & pearl onion jus.

Sweet black mussels in napolitana sauce with a hint of chilli.

Spanish style slow cooked octopus & prawns in paprika olive oil & tomato
sauce.

Stir-fried vegetarian noodles in Soy-Chilli reduction, cashew & fried shallots.

Grilled barramundi in lemon dill, Spanish onion & Caper creamy sauce.

Seafood Station

Wild caught Spencer Gulf sweet king & tiger prawns, Sydney Rock oysters,
Tasmanian smoked salmon, Hot-smoked salmon gravlax.



Chefs corner

Variety of Artisan breads, Mild Hungarian salami, Champagne ham, West Virginia pepperoni, Italian dry-cured prosciutto crudo, Polish kaban, Marinated olives & Chargrilled marinated vegetables.

Salad station

Cos lettuce, mix leaves, tomato, cucumber, spanish onion, three colored capsicums, beetroot, honey roasted pumpkin, green beans, carrots, parmesan cheese, danish feta.

Selection of salad dressings for your choosing

Side dishes

Rosemary & garlic roasted baby potatoes
Steamed jasmine rice with raisins, cashew & green peas
Steam greens & buttered corn

Desserts

Chef's selection of cakes, slices & seasonal fruits.

