

## CHRISTMAS SEAFOOD BUFFET MENU

### Entree and Tapas -

Mooloolaba prawns w/ brandy cocktail sauce

Natural pacific oysters

Assorted baked dinner rolls with whipped herb butter

Assorted cured meats w/ house made tomato relish and chutneys

Australian cheeses with marinated veg and crackers

### Carvery

Studded Ham with honey & pineapple glaze, mustard fruit chutney

Roast turkey breast with cranberry sauce and herbed butter

Roast lamb shoulder with confit garlic, rosemary, thyme and bone gravy

Vegetable lasagna with cashew cream (vegan)

### Accompaniment

Roasted new potatoes with lemon herb butter

Sweet potato gratin with nutmeg cheese sauce

Honey glazed carrots with slivered almonds

Mixed green vegetables with burnt butter and toasted pine nuts

Redwine and beef bone Gravy

### Salads

Prawn and avocado waldorf with spicy russian dressing, walnuts and toasted walnuts

Creamy potato and bacon salad with sour dressing and shallots

Tossed Garden Salad with selection of house made dressings

Pasta salad with semi dried tomato, pine nuts and buttermilk dressing

Roast root vegetable and chickpea with a herb vinaigrette salad

### Dessert

Christmas puddings with treacle butterscotch

Tropical fruits pavlova with summer berries coliee

Assorted cupcake and profiteroles

Double chocolate gateau with fresh strawberries

Mini trifle with strawberry sponge

Mini assorted mousse