



SEAFOOD STATION

Smoked Atlantic salmon

Oysters tiger prawns

Locally source mussel marinara

Seafood salad

Condiments: Lemon wedge, cocktail sauce, soy sauce, wasabi, pickle ginger, capers, horseradish cream, sour cream, dill mustard dressing, tartare sauce

SELECTION OF SALADS

Waldorf salad – apple, grapes, celery

Pear & parmesan salad – rocket, mixed leaves radicchio, sliced pear, toasted pepita seeds, shaved parmesan cheese with dressing of evoo & balsamic vinegar

Chicken salad - kale, quinoa and roasted beet salad, and marinated feta

Garden salad - greens with fresh herb vinaigrette

Greek salad – mixed leaves, cherry tomatoes, red capsicum, green capsicum, red onion, black pitted olive, Greek feta chunks, basil leaves with dressing on side

Southern salad - style sweet potato salad

SOUP

Minestrone soup with garlic and pesto croutons

CARVERY STATION

48 hour cured turkey with cranberry sauce

Maple roasted pumpkin, parsnip and carrots

Maple and brown sugar glaze ham


HOTELS & RESORTS

PERTH LANGLEY



ANTIPASTO AND COLD CUTS

Ham and melon platter

Tomato and mozzarella platter

Grilled zucchini with caprese salad and rocket salsa

Balsamic marinated mushroom with feta

Grilled pepper, aubergine and zucchini

Chorizo with shrimps and goats cheese

Marinated olives

Marinated feta and sundried tomato

Marinated grilled pumpkin

Charcuterie platter

Grilled Turkish bread with dips

MAINS

Pan seared Barramundi with a spicy tomato salsa

Beef striploin slow roasted, marinated with garlic and thyme

Cajun roasted chicken with creamy pepper sauce

Gnocchi with mushrooms, sundried tomato and parmesan

Butter chicken with steamed rice

AUSTRALIAN CHEESE BOARD

Selection of cheeses including blue, brie, cheddar and gouda

Quince paste, crackers, grissini sticks, grapes

CENTRE OF THE TABLE

Mini croquembouche - edible

Christmas inspired dessert platter

