



Christmas
BUFFET AT THE BAY

FRIDAY 8 DEC | SATURDAY 16 DEC

HOT BUFFET OPTIONS

Roasted turkey breast & sage (GF) with apricot & pine nut stuffing
Honey and Bourbon glazed ham on the bone with pineapple rings (GF)
Slow - roasted leg of lamb with garlic, fresh rosemary and thyme (GF)
Penne with tomato, herbs and roasted Mediterranean vegetables (V) (VG)
Creamy potato bake (GF) (V)
Roasted seasonal root vegetables (GF) (V) (VG)

COLD BUFFET OPTIONS

Assorted bread rolls and butter
Cooked King Prawn Tower with lemon wedges, tartare & cocktail sauce (GF)
Steamed squid with ginger, chilli and coriander dressing (GF) (DF)
Charcuterie board - (sliced cold meats, mustards and pickled vegetable) (GF)
Potato, gherkins, mayo and egg salad with dill and fried shallots (V) (GF)
Kale, freekeh grains, cherry tomato and toasted almond salad (V) (VG) (DF)
Roasted butternut pumpkin, sweet potato, spinach, beetroot and dried cranberry salad (GF) (V) (VG) (DF)

DESSERT BUFFET OPTIONS

Christmas puddings served with brandy custard (V)
Pavlova, Chantilly cream, fresh fruits, toasted coconut and berry coulis (V) (GF)
Trifle with berries, Italian biscuit fingers, jelly, custard and chocolate shavings

GF GLUTEN FREE **DF** DAIRY FREE
V VEGETARIAN **VG** VEGAN



DARWIN RACING