

Christmas **BUFFET** *at the* **BAY**

Friday 29 November & Friday 6 December

HOT BUFFET OPTIONS

- Roasted turkey breast and cranberry gravy (GF) with pistachio & herb stuffing
- Honey, lemon myrtle and Bourbon glazed ham on the bone (GF)
- Slow-roasted rump cap with confit garlic, rosemary, thyme & red wine jus (GF)
- Penne with roasted mushrooms, tomato and pesto sauce (V) (VG)
- Creamy potato bake (GF) (V)
- Steamed medley of vegetables with olive oil (GF) (V) (VG)

COLD BUFFET OPTIONS

- Assorted bread rolls and butter
- Cooked King Prawn Tower with lemon wedges, tartare & cocktail sauce (GF)
- Thai-style marinated squid and mussel (GF) (DF)
- Charcuterie board – (sliced cured meats, cheeses and pickled vegetables) (GF)
- Potato, smoked salmon, mayo and dill salad (V) (GF)
- Moroccan spiced cauliflower, freekeh grains, cherry tomato and toasted almond salad (V) (VG) (DF)
- Roasted sweet potato, spinach, beetroot and goat cheese salad (GF) (V)

DESSERT BUFFET OPTIONS

- Christmas puddings served with brandy custard (V)
- Pavlova, Chantilly cream, liqueur infused fresh fruit salad, berry coulis (V) (GF)
- Trifle with berries, Italian biscuit fingers, flavoured jelly, custard and chocolate shavings



DARWIN RACING

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