

# Christmas Day Lunch 2019

12 noon - 3pm

\$129 per adult \$69 per child (12 & under)

\$25 per child (5 & under) Free Infant (2 & under)

## Included Beverage Package

Adults can enjoy unlimited\* House Red, White and Sparkling Wine,  
Tap Beer & Cider, Soft Drinks and Juices

Guests under 18 can enjoy mock-tails, Soft Drinks and Juices

\*Staff will adhere to Responsible Service of Alcohol Requirements

## Entree

Fruit De Mer - Seafood Cocktail

Chef's House-made Minestrone Soup

Served with a Selection of Breads & Baguettes

## Buffet selection

Slow Baked Leg Ham

Glazed with Maple Syrup

Roast Turkey with Cranberry Gravy

with Apricot & Almond Stuffing

Roast legs of Lamb

with pan Gravy & Mint Jelly

Roasted Pumpkin and Cashew Pilaf

Fresh Local Seafood Selection

Chef's Gourmet Potato Bake

Broccoli and Cauliflower Gratin

Selection of Traditional Christmas Cold Cut Meats

Roasted Garden Vegetables

Roasted Pumpkin, Roasted Potatoes, Honey Carrots, Parsnip & Sweet Potato

## salads

Baby Potato Salad topped with Roasted Pine Nuts, Traditional Coleslaw, Beetroot Salad,  
Assorted Condiments, Sauces and Mustards

## Dessert

Traditional Christmas Pudding

served with a Light Brandy Custard and Double Cream

Chocolate Mud Cake

served with Double Cream

Chef's Cheese Cake Selection

an Array of Assorted Cheesecakes

Fruit & Cheese Platter

Fresh Seasonal Fruits and Tasmanian Cheeses

Premium Tea & Coffee

served with After Dinner Mints