

# Christmas

## BUFFET LUNCH

**MENU** 12.30PM-3PM

**\$175**

### GRAZING STATION

Selection of cold meats, cheese, pickles olives, crudites, bread & crackers GF options

**DIPS:** pickled mayo, olive tapenade (GF), roast capsicum cashew cream (DF, GF)

### COLD SEAFOOD BUFFET

- Classic prawn cocktail
- Smoked trout canapes
- Cured pink salmon w orange segments, sliced fennel & dill
- Smoked salmon canapés w dill & garlic cream cheese
- Bug slipper lobster herb salad

### SALAD BAR

- Garden Salad
- Watermelon & Strawberry Salad w Goats Cheese & Mixed Leaves
- Pickled Fennel & Walnut Salad

\*2 options of dressing

### HOT BUFFET

- Prawns in cream sauce
- Beef stroganoff w rice
- Baked snapper w herb sauce
- Vegan lasagne
- Beef tenderloin w mushrooms & thyme beef jus
- Gnocchi w pumpkin puree, sage butter, goats cheese & roast almonds
- Herb roasted crispy porchetta
- Roasted vegetables

### DESSERTS

- Fruit platter
- Pavlova w cream & fresh fruits
- Custard & berry trifle
- Velvet cake
- Christmas pudding w brandy sauce

**15% DISCOUNT FOR CLUB WYNDHAM OWNERS**