

# Christmas

## MENU

### *from the garden*

mesclun | romaine | Spinach | Raddicchio

### *local seasonal veggies*

tomato | cucumber | olive | beetroot | carrots | sprouts | radish | courgette | onions

### *fruits 'n' more*

melon | grape | berries | pineapple | apple | banana | orange | peach

### *breads 'n' stick*

assorted dinner roll | sesame grissini | lavosh

### *salads*

Tricolour Pasta Salad | Sundried Tomato | Olives | Eggplant | Goat Cheese | Creamy Ranch Dressing (NF, V)

Christmas Wreath Salad | Romaine | Granny Smith | Avocado Pomegranate Dressing (NAG, DF, V, NF)

Beetroot and Spinach Salad | Carrot | Cucumber | Red Onion | Dill | Spinach | Orange Vinaigrette Dressing (NAG, DF, V, NF)

### *dressing*

Balsamic Vinaigrette | Green Goddess | French Dressing | Caesar Dressing | Extra Virgin Olive Oil

\*Please let our team know if you have any food allergies or special dietary needs as some of our dishes may contain traces of gluten and nuts \* \*full allergen list available on request\*

NAG = Not Added Gluten | DF = Dairy Free | V = Vegetarian | SF = Seafood Free | GFA = Gluten Free Available on request PB = Plant Based | PBA = Plant Based Available on request

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### *mains*

New England Baked Lamb, covered with potato top served with gravy (NAG, DF, SF, NF)

Korean Roasted Whole Chicken (NAG, DF, SF, NF)

Herb Crusted Salmon, served with creamy spinach (GF, NF)

Sauteed Potato Gnocchi, served with pumpkin puree and green peas (DF, NF, V)

Truffle and Rosemary with roasted root vegetables (NAG, DF, SF, NF)

Steamed Fragrant Rice (NAG, DF, SF, NF)

### *the carving station*

Christmas Honey glazed Roasted Ham, served with cranberry sauce (NAG, DF, SF, NF)

Roasted Beef Rib Eye, served with crème of horseradish and red wine bordelaise (NAG, SF, NF)

### *vitamin sea*

Assorted Sushi

Sashimi Tuna | Trevally | Salmon

Sea Shells Oyster | Mussels | Cooked Prawns cutlet

Condiments Mignonette | Wasabi | Pickled Ginger Soy | Lemon | Cocktail Sauce

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### *antipasto & mezze*

Sliced Cured Meats: Salami | Pastrami | Ham | Prosciutto

Cheese: Blue | Creamy Brie | Edam

Condiments and Dips | Hummus | Tzatziki | Dijon | Wholegrain Mustard

Marinated Olives | Artichoke | Sundried Tomatoes

### *desserts*

***(all desserts contain or may contain gluten, dairy & nuts)***

Mini Christmas Pies

Mini Lemon Pavlova | Glazed Cherries

Petite Brownies | Whip Cream And Strawberries

Christmas Sticky date Pudding | Butterscotch Sauce

Coconut Bouche | De Noel

### *Mövenpick ice cream cart*

***(Featuring a selection of ice creams)***

with condiments: Marshmallow, Pretzel | Sprinkles | Chocolate sauce | Oreo crumb |  
Caramel sauce

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### OPTIONAL ADD ON

BODA Bottomless Drinks  
A 2-hour Package  
For only \$59 per person

Includes:

Batched Cocktail  
Prosecco  
Sauvignon  
Pinot Noir  
Rose  
House Beer & Craft beer  
Non -alcoholic

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