CHRISTMAS *ELEGANCE*
at Anchorage

BUFFET *MENU*

TO START

BREADS, DIPS & GLASS OF BUBBLES

CHILLED SEAFOOD

KING PRAWNS, PORT STEPHENS ROCK OYSTERS, LOCAL BLUE SWIMMER CRAB, MORETON BAY BUGS, MUSSELS, TASMANIAN SMOKED SALMON, SMOKED TROUT, KINGFISH & SALMON ROULADE, LOBSTER & SCALLOP TERRINE

FRESH SALADS

ROCKET SALAD, PARMESAN, VINCOTTO, OLIVE OIL (GF)

CAESAR SALAD, CROUTONS, BACON, EGG, PARMESAN

FRIED NOODLE, CUCUMBER, BOK CHOY SALAD, SPICY THAI DRESSING

ROAST CARVERY STATION

MAPLE GLAZED LEG HAM ON THE BONE (GF)

SLOW ROAST PORK, SPICES, CRACKLE (GF)

ROAST BEEF STRIPLOIN, MUSTARD, THYME CRUST & HORSERADISH CREAM (GF)

ROAST TURKEY BREAST, CRANBERRY RELISH (GF)

HOT DISHES

SALMON SPRING ROLLS, NORI, CHILLI SAMBAL (GF)

COQ AU VIN CHICKEN BRAISED WITH RED WINE, VEGETABLES (GF/DF)

SPINACH & FETA ARANCINI, CAPONATA (V)

ROAST VEGETABLES, ROSEMARY, GARLIC (V/GF)

CAULIFLOWER, CHEESE SAUCE (V))

STEAMED GREENS, OLIVE OIL (V/GF)

DESSERTS

CHRISTMAS PUDDING WITH CUSTARD

HOUSE MADE CAKES & SLICES

PAVLOVA WITH PASSIONFRUIT, BERRIES & CREAM

TROPICAL FRESH FRUIT PLATTER

AUSTRALIAN CHEESE BOARD, QUINCE, MUSCATELS & LAVOSH

ANCHORAGE HOTEL & SPA

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