

CHRISTMAS DAY LUNCH BUFFET

25TH DECEMBER 2018

THE BOURKE ROOM

SALADS

- Tomato, basil and buffalo mozzarella salad
Caesar salad
- Green wheat freekeh and broccoli salad, with pomegranate, mandarin, almond and goat cheese
Greek salad
- Potato salad with egg, olives, Spanish onion, beans and vinaigrette dressing
- Mixed salad of summer greens and herbs, with honey and nut vinaigrette

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COLD ENTRÉE

- Pork and pistachio terrine
Wild mushroom pâté
- Selection of Italian and French cured meats
Duck rillettes, with fig chutney

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SEAFOOD

- Mixed sushi and California rolls
- Australian king prawns with cocktail sauce and condiments
- Tasmanian smoked salmon, horseradish crème fraîche
- Tasmania oysters with condiments and shallots dressing
- Marinated green lipped mussels

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CARVERY

- Baked free-range ham, with orange and ginger marmalade glaze
- Roasted turkey breast with stuffing, cranberry sauce and lemon jus gras
- Pork loin and crackling, with apple sauce

MAIN

- Roasted Atlantic salmon with fleur de sel, citrus sauce, capers, basil
- Grain mustard slow-roasted beef with Shiraz reduction
- Varieties of seasonal green vegetables with extra virgin olive oil and sea salt
- Brussel sprouts with crisp pancetta
- Maple honey-glazed root vegetables and pumpkin
- Rosemary and garlic Kipfler potatoes
- Prawn and lobster tortellini, with bisque sauce
- Portobello and porcini mushroom tortellini with creamy cheese sauce

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DESSERT

- The Hotel Windsor's homemade Christmas plum pudding with brandy sauce
- Chocolate Yule log
- Christmas trifle
- Chocolate cherry tart
- Chestnut praline gateau
- Baked cranberry cheesecake
- Mango Eton mess
- Selection of cheeses
- Summer berry pudding
- The Hotel Windsor's homemade fruit mince pies
- Selection of Windsor ice creams and sorbets
- Summer pavlova
- Assorted mini pastries

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BEVERAGES

- Brut Sparkling Wine
- Sauvignon Blanc, Chardonnay
- Cabernet Sauvignon, Shiraz
- Beer, Light Beer
- Soft drinks, Juices, Sparkling Mineral Water

Some menu items may be subject to change due to market conditions and availability

IMPORTANT SAFETY NOTICE

Whilst every effort is made to accommodate dietary requests, patrons are advised that no guarantees as to the absence of an ingredient can be made. Anyone with a serious medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility for accommodating such requests.