

**THE SEBEL
RESORT & SPA**


HAWKESBURY VALLEY

Gala Christmas Lunch Buffet

25th December 2010 12p.m. to 3p.m.

Chilled Seafood

Display of King Prawns, Freshly Shucked Oysters, Blue Swimmer Crabs accompanied with brandied cocktail sauce, Tartare sauce, salsa Verde & lemon wedges

Cold Selection

Assortment of Rice & Nori rolls with Wasabi & Japanese Soy
Antipasto of Roasted Zucchini, eggplant, mushroom, Semi dried tomatoes, Olives, Feta
Display of Cold Cuts
Spanish Chorizo & Potato salad
Tasmanian Smoked Salmon platter
Cocktail scallops in Champagne Chaudfroid
Smoked New Zealand Mussels
Lemon Pepper Calamari, Asian Sprouts
Shrimp, Baby Cos, Garlic Croutons, Crispy Pancetta, Caesar dressing
Greek salad
Assortment of dressings, pickles & condiments
Freshly Baked Bread Rolls

Carving Show Stations

Roast Breast of Turkey, Stuffing, Cranberry Jus
Honey Glazed Leg of Ham, Apple & Cinnamon Sauce

Hot Christmas Specialties

Baked Fish, Thai style Lemongrass & Coconut Cream
Pan seared Chicken, Peach & Apricot Chutney
Beef Bourguignon
Risi Bissi
Roasted Chat Potatoes, Kumera, Eschallots, Maple & Cayenne Pepper
Mélange of freshly steamed vegetables in thyme butter

Desserts

Traditional Yule Log
Fruit Mince Pies
Christmas pudding with Brandy sauce
Assortment of Cakes & Gateaux
Ice Cream bar
Seasonal Fresh fruit platter
Selection of Australian Cheeses with Dried Fruits, Lavash and crisp bread

Tea, Coffee