

CHRISTMAS DAY SHARED FEAST

IN THE PAVILION AT LANCEMORE MANSION HOTEL

SEAFOOD BUFFET

Poached king green prawns
Western Australian scallops
Sydney rock and pacific oysters
Marinated salmon roe
Yellowfin tuna
Cured yellowtail kingfish
Marinated mussels
Salmon gravlax

*Condiments - Marie rose, tied lemon, mignonette dressing,
rouille, crème fraîche*

CARVERY

Stuffed Turkey

Apricot, sourdough, cherries, turkey and cranberry jus

Roasted Beef Rump

Onion gravy

SIDES

House potato crisps
Selection of breads and crackers
Baby gem salad honey dijon vinaigrette
Grilled and marinated vegetables
Pickled seasonal vegetables
Roasted pumpkin salad
Fennel salad raisin and chilli vinaigrette
Roast potatoes
Roasted root vegetables

DESSERT

Mango and Passionfruit Pavlova | Vanilla Chantilly, lime curd

Red Fruit Trifle | Raspberry, strawberry, jelly, vanilla sponge, crème
patissiere

Dried Fruit Christmas Pudding | Brandy custard

Selection of Local and International Cheeses | Quince paste, Muscatels