



Christmas Buffet Lunch 2016

Upon arrival all bookings will receive fresh seafood made up of chilled cooked prawns and natural oysters, served with tartare sauce, cocktail sauce and lemon wedges.

Cold Buffet

Baked Honey Glazed Smoked Ham
Marinated Roast Chicken Pieces
Garden Salad
Coleslaw
Pasta Salad
Potato Salad

Condiments include a selection of mustards and dressings

Hot Buffet

Roast Pork with Apple Sauce
Peppered Roast Beef with Gravy
Roast Turkey with Cranberry Sauce
Roast Potato
Sweet Spiced Roast Pumpkin
Herb Buttered Seasonal Vegetables
Bread Rolls

Dessert Buffet

Plum Pudding with Brandy Custard
Pavlova with Fruit Salad and Cream
Chocolate Mud Cake
Baked Cheesecake

Adults \$80 - Children 4-12 \$29 - 3 & under Free!
10% Deposit required to secure all bookings
Payment in Full required before 1st of December 2016

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