



# *Christmas Day Buffet Menu*

## *ENTRÉE*

*Creamy Mushroom Soup*  
*Fresh Natural Tasmanian Oysters*  
*Queensland Cooked King Prawns with Cocktail Sauce*  
*Duck & Plum Spring Rolls*  
*Coconut Leaf Scallop Dumplings*  
*Vegetable Wonton*  
*Vegetable Samosa*  
*Mixed Sushi Platter*  
*Smoked Salmon with Horseradish & Capers*  
*Panko Prawns*  
*Satay Chicken*

## *MAIN*

*Roasted Loin of Pork*  
*with Apple, Sultana & Sage Stuffing, House Made Apple*  
*Sauce & Caramelised Apple*  
*Roasted Breast of Turkey with Cranberry Sauce*  
*Bourbon Honey Glazed Ham on the Bone*  
*Chicken Fricassee*  
*Whole Baked Snapper*  
*Beef Wellington with Port Wine Sauce*  
*Grilled Lamb Cutlets with Red Wine Jus*  
*Eggplant Parmigianna*



**SALAD**

*Endive & Apple Salad*

*Endive, Blue Cheese, Walnuts & Fresh Tarragon with Hazelnut Oil & Lemon Dressing*

*Potato Salad*

*Kipler Potatoes with Sugar Cured Bacon, Red Onions, Hard Boiled Eggs with Balsamic Dressing*

*Prawn Avocado & Mango Salad*

*Prawns, Avocado, Mango, Beetroot, Orange, Cherry Tomatoes & Asian Cress with Orange & Olive Oil Dressing*

**DESSERT**

*Individual Plum Puddings with Brandy Custard*

*House Made Individual Christmas Trifle*

*Mango & Coconut Charlotte*

*Mixed Berry Cheesecake*

*Chocolate Addiction*

*Christmas Mousse*

*Fruit Mince Tarts*

*Profiterole Varieties*

*Truffles*

*Tea & Coffee*

***Adults \$89.90 per head***

***Children 4 – 12 years \$29.90 per head***

***Children 3 years and under free***

***For bookings please call***

***The Mitcham Hotel on 9874 8899***