

CROWNE PLAZA®

— BY IHG —

Adelaide Mawson Lakes

Christmas Gala

BUFFET MENU

THE START

Warm artisan breads, butter medallion, hummus and extra virgin olive oil

A TRADITIONAL MAIN

Arugula and pear salad with blue cheese, walnut and house made dressing (gf)

Seasonal greens wth olives, cherry tomato, cucumber, balsamic dressing (gf,pb)

Baked butternut and cauliflower salad with goat cheese, feta, toasted almonds, pepita, sundried tomato and extra virgin olive oil (gf)

SEAFOOD

Whole cooked prawns

Ora king salmon and kingfish sashimi, steamed chilli prawns, sweet chilli, wasabi, pickles and lemon

ANTIPASTO

Delicatessen cured meats with pickles, chutneys and crackers

HOT FOOD

Steamed catch of the day with wilted spinach and lemon caper salsa (gf,df)

Sage and garlic marinated turkey breast with cranberry gravy (gf)

Native basil and extra virgin olive oil and winter vegetables (gf,pb)

Pasta of the day with tomato and pesto cream, olives and sundried tomato

Vegetarian Pommes dauphinois with parmesan and vanilla (gf,v)

CARVERY

Honey and maple glazed champagne ham with calvados jus and apple confiture
Yorkshire pudding

FESTIVE FINISH

Warm steamed Christmas pudding with Bailey's anglaise

Chocolate and strawberry mascarpone tarts

Cheesecake of the day

Classic pavlova with berry compote and vanilla cream (gf)

Fresh seasonal fruit salad (v)

GOURMET CHEESE SELECTION

Quince jelly with drunken dry fruit, riesling perfumed strawberries and lavosh

gf-gluten free, df - dairy free, v - vegetarian, pb - plant based
Menu may be subject to change.