



JINGLEFEAST

Xmas Eve Buffet Dinner Menu

Salads

Tricolor Quinoa Gratin
Asparagus and Quails Egg Salad
Chicken Liver Parfait with Spiced Pomegranate
Tuna Carpaccio with Japanese Salad and Tobiko
Confit Duck Gizzards Salad
Roasted Beet Salad with Goat Cheese

Curly Greens

Butter Head, Frizze, Lolorossa, Wild Rocket and Radicchio

Mache Salad Bar

Cucumber, Carrot, Alfalfa, Tomato Cherry, Broccoli, Asparagus and Cauliflower
*Condiments - Grilled Button Mushroom, Grilled Artichoke, Green Olive, Black Olive,
Gherkins, Homemade Mixed Pickle Vegetable, Roasted Capsicum*

Create your own chicken Caesar salad with all the condiments

Cumin Spiced Crouton, Sugar Cured Salmon, Chicken Floss and Garlic Confit

Dressings and Condiments

Thousand Island, Honey Mustard Dressing, Walnut, Apple Horseradish
Vinaigrette, Caesar Dressing and Orange Balsamic Vinaigrette

Cold Canapes

Amuse Bouche Beet Cured Salmon Rolls Stuffed with Cream Cheese
Chicken Liver Parfait with Spiced Pomegranate et Brioche
Grilled Zucchini Wrapped Around Sun Dried Tomato and Mozzarella Cheese



Antipasto

Chilli Honey Roasted Pumpkin Salad with Arugula and Soft Poached Egg
Charcoal Grilled Chicken Salad with Sweet Mango Chutney
Tuna and Cannelloni Bean Salad with Australian Baby Spinach
Crispy Salsa Avocado Roll
Hot Smoked Salmon Cured with Brown Sugar with Condiments

Dressing Corner

Honey lemon and dill dressing, Yellow mustard dressing, Fresh herbs
vinaigrette,
Spicy peanut butter dressing, Italian dressing, Thousand Island

Cheese Platter and Marinated Cheese

International Cheese Selection with Dried Fruits, Grapes and Crackers
Cheese Yule Log

Seafood's on Ice

Prawns, Oysters and Green Mussel served with Shallot Vinaigrette, Cocktail
sauce, Lemon and Tabasco

Sushi Counter

Selection of sushi and Californian Hand Rolls
Fresh Sliced Sashimi
(Wasabi, soya sauce and pickle ginger)

Soups

Roasted Cream Roma Tomato Soup and Sundried Tomato Pesto
Lemongrass Sleeper Lobster Bisque with Coconut Milk

Bread

Assorted homemade Christmas Rolls, Buns and Butter

Carvery

Roasted Whole Turkey with Chestnut Stuffing, Roasted Potatoes, Grilled
Vegetables, Yorkshire pudding, Giblet and Cranberries Sauce
"Farmer Style" Slow Roasted Beef with Mediterranean Ratatouille
Vegetable and Chucky Baked Potato



Action Dish

Chicken Shawarma with Garlic Sauce
Kaki Motoyaki Gratinated Oysters
Seafood Rassam Bouillabaisse with Garlic Curry Toast
Three Types of Pasta with Carbonara, Tomato and Chicken Bolognaise
Spinach Paella with Chorizo, Prawns, Squid and Mussels
From The Tandoor with Tandoori Chicken, Fish Tikka, Garlic Naan and Dhall

Heat Lamp

Vol-Au-Vent Chicken Supreme Sauce
Mushroom Pumpkin Pie

Western Chaffer Dish

Sous Vide Rack of Lamb with Braised Red Cabbage and Cherry Reduction Sauce
Baked Sticky Chicken with Apricots, Raisins and Prunes with Brown Orange Sauce
Grilled Citrus Chili Prawn with Mango Pineapple Salsa
Braised Beef Brisket with Leek-Mustard Au Jus
Pan Seared Spiced Duck Breast with Truffle Hollandaise Sauce
Salmon en Papillote Mediterranean-Style Flétan
Roasted Tomato Risotto with Basil Oil
Buttered Chestnut Brussels sprouts
Herb Parmesan Garlic Roasted Potatoes
Zucchini Ricotta Lasagna

Chinese

Roasted Sesame BBQ Chicken
Braised Lamb with Black Fungus and Mushroom
Lotus Root, Sweet Bean, Lily Bulbs and Macadamia Nuts

Malay

Black Mussel Masak Berlada
Steamed White Rice

Indian

Mangalorian Fish Curry



Dessert

Traditional Xmas Pudding
Mini Fruit Mince Pie
Assorted Xmas Cookies
Cherry Tart
Stolen Bread
Chocolate Mousse Yule Log
Mini Spice Apple Tartin
Tiramisu with Caramelized Almond
Mini Fresh Fruit Tartlets
Mascarpone Cream Mix Berries Compote Granola
Hazelnut Praline in Chocolate Cup
Christmas Pop Cake
Assorted Chocolate Lollipop
Passion Ginger Crème Brûlée
Xmas Spice Light Cream Cheese Cake
Chocolate Dacquoise Cake
Pantone Ginger Bread Butter Pudding
Chocolate Fountain with Condiments
Tropical Fruit Platter
Assorted Ice Cream with Condiments