



CELEBRATE THE
FESTIVE SEASON
AT CROWN

CHRISTMAS DAY LUNCH

WEDNESDAY 25 DECEMBER 2019

12.30PM - 3.30PM

\$260 PER PERSON / \$130 PER CHILD

BEVERAGE PACKAGE

Seppelt Fleur de Lys Sparkling
Crowded House Sauvignon Blanc
Juniper Estate 'Crossing' Chardonnay
T'Gallant 'Cape Schanck' Pinot Noir
Evans & Tate Cabernet Merlot
Furphy Refreshing Ale
Stella Artois
Cascade
Soft Drinks



SEAFOOD SELECTION

New South Wales oysters
Queensland prawns
Vannamei prawns
Smoked Atlantic salmon
Blue Swimmer crabs
Scallops
Selection of tuna: tataki, seared and sashimi style
Razor clam ceviche, ponzu dressing
Cured beetroot Kingfish, finger lime, fresh dill
Prawn cocktail



COLD SELECTION

Heirloom baby tomato, balsamic reduction, basil vinaigrette
Mushroom, corn, spring onion salad, goat cheese
Roasted fennel, lemon dressing, marinated raisins
Chicory and endive leaves, orange, chives
Mediterranean salad, Persian feta
Black rice, sultana, parsley, red quinoa
Chicken parfait profiteroles, shallot jam, poppy seeds
Assorted antipasto and terrines



MESH



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CHEESE STATION

International and local cheese
Cheddar, Brie, Blue, Goat
With a selection of condiments



SOUP

Mushroom veloute, truffle oil
Butternut pumpkin soup



HOT BUFFET

Pecan nut crusted baked salmon
Pan fried scallops on pearl barley risotto
Sabayon gratinated jumbo clams
Sage roasted quails with white grapes
Barbecued calamari, sweet tomato vinaigrette
Potato gnocchi, pumpkin cream, charged pickle, pecorino cheese
Goat cheese ravioli, green goddess cream
Creamy mash with herb and roasted onion
Roasted curried cauliflower, yoghurt, capers and raisin
Green asparagus with preserved lemon
Preserved lentils and chanterelles mushrooms
Honey glazed baby carrots



SHOW KITCHEN

Traditional baked turkey & stuffing
Oven roasted prime rib
Confit duck leg, honey shallots
Roasted root vegetable
Surf & turf
Lobster roll
Gratinated and Killpatrick oysters



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SWEETS

Marzipan Christmas stollen
Mince pies
Hazelnut chocolate Bûche de Noël
Cointreau noir and orange Christmas log
Pine tree honey panna cotta, forest berries
Pinacola crémeux, Malibu jelly, coconut foam
Forest berry Eton mess
Raspberry, mint refreshing cups
Carrot pineapple cake, ginger vanilla frosting
Christmas financier donuts; pistachio, raspberry, gingerbread
Chocolate ganache tart
Chestnut Mont-Blanc
Lemon raspberry trifle cake
Paris-Brest cherry chocolate
White chocolate strawberry cake
Chocolate baton cake, coconut cream
Panettone and cranberry pudding
Christmas pudding
Brandy anglaise
Movenpick Ice cream trolley, Weiss chocolate fountain
Assorted condiments and toppings



MESH