



CELEBRATE THE  
**FESTIVE SEASON**

IN THE AVIARY AT CROWN

**CHRISTMAS DAY LUNCH**

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WEDNESDAY 25 DECEMBER 2019

**LIVE SUSHI AND SASHIMI COUNTER**

King salmon, tuna sashimi, selection of sushi and nigiri, pickled ginger, wasabi, soy sauce



**ANTIPASTO GRAZING TABLE**

Prosciutto, Serrano ham, salami, grilled vegetables, pickles and chutneys, Artisan breads and crackers



*TO THE TABLE*

**SEAFOOD PLATTERS**

Oysters, tiger prawns, green-lipped mussels, cocktail sauce, shallot vinegar, lemon

Garden salad, chardonnay vinaigrette (to be served after seafood platters cleared)



**FROM THE BBQ**

Riverine beef tenderloin, chimichurri, mustard, horseradish

Southern Rock lobster tails, citrus butter sauce



**FROM THE CARVERY**

Roasted free range turkey, sage and onion stuffing, chipolatas, cranberry sauce

Maple glazed leg of ham, mustards, jus, pear chutney



**ACCOMPANIMENTS**

Roast kipfler potatoes

Roast root vegetables

Mushroom tortellini, pesto, Reggiano parmesan cheese

Pan seared king salmon, confit fennel, salsa verde

Grilled asparagus and baby carrots



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VICTORIAN ARTISAN CHEESE STATION



DESSERT BUFFET

Red velvet yule log  
Chestnut Mont Blanc  
Lemon raspberry trifle  
Pistachio & cherry cake  
Cranberry eggnog tartlet  
Paris Brest Christmas cake  
Cointreau Noir Buche de Noël  
Pine tree honey panna cotta, forest berries  
Christmas Stollen and cookies



DESSERT STATIONS

Christmas puddings with rum caramel sauce, brandy sauce, custard sauce  
Belgium milk chocolate fountain with macarons, vanilla profiteroles, strawberries and brownies  
Ice cream bar with Christmas candies and condiments



**CROWN**

EVENTS & CONFERENCES  
MELBOURNE