



CELEBRATE THE
FESTIVE SEASON
AT CROWN

CHRISTMAS DAY DINNER

WEDNESDAY 25 DECEMBER 2019

5.00PM - 7.45PM / 8.30PM - 11.00PM
\$160 PER PERSON / \$80 PER CHILD

Includes one glass of the following:
Sparkling, Red or White wine
Carlton Draught
Soft drinks



SEAFOOD SELECTION

New South Wales oysters
Queensland prawns
Vannamei prawns
Smoked Atlantic salmon
Blue Swimmer crabs
Scallops
Tuna tataki
Razor clam ceviche, ponzu dressing
Yellow Fin tuna, charred pickled peppers, daikon, Sriracha mayo
Cured beetroot Kingfish, finger lime, fresh dill
Marinated calamari in garlic and herbs
Prawn cocktail



COLD SELECTION

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



SOUP

Trumpet and wild mushroom soup
Seafood chowder

MESH



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HOT BUFFET

Grilled Atlantic salmon, mango salsa, hollandaise
Surf & turf
Barbecued calamari, sweet tomato vinaigrette
Sabayon gratinated jumbo clams
Roasted squash, ham hock, seeds
Potato gnocchi, pumpkin cream, charred pickle
Goat cheese ravioli, green goddess cream
Wild mushroom risotto, truffled pecorino cheese
Honey glazed heirloom carrots, golden almond flakes
Roasted curried cauliflower, yoghurt, capers and raisin
Green beans and bacon



SHOW KITCHEN

Oven baked turkey
Honey glazed champagne ham
Grain mustard crusted roast beef
With traditional stuffing, cranberry compote & condiments



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
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
Christmas pudding, brandy sauce
Movenpick Ice cream trolley, Weiss chocolate fountain
Assorted condiments and toppings

MESH