



CHRISTMAS DAY MENU

Adult: \$149pp | Children: \$74.50pp (4-12 years)

THE BEGINNING

Potato Kielbasa Soup

Pumpkin, Parsnip, Chestnut Soup
Assorted bread rolls, butter, croutons

Cuban Mojo Potato Salad

Quinoa, Kale, Shrimp Salad, Creamy Truffle Dressing

Roasted Pumpkin, Tomato, Pepita Salad, Maple-Walnut Dressing

Pasta, Vegetables, Chickpea Salad, Spicy Honey Mustard Dressing

Selection of Healthy Salad
Lemon vinaigrette, balsamic vinaigrette, olive oil

THE CHARCUTERIE TABLE

Selection of Cold Meat & Cheese
Assorted nuts, dry fruits, lavosh, marmalade, bread stick, honey

THE SEAFOOD

Cooked Chilled Prawns

Marinated Mussels & Clams

Natural Oysters
Cocktail sauce, American sauce, red wine vinegar with shallot

THE CARVERY

Traditional Roast Turkey with Stuffing

Champagne Ham with Sweet Tangy Rum & Blood Orange Glaze

Roasted Pumpkin with Chestnut, Cinnamon & Maple Syrup
Cranberry sauce, apple & cinnamon sauce, horseradish mousse,
Turkey jus & grain mustard

THE MAIN

Baked Chicken, Roasted Pimento Butter Parmesan Sauce

Cajun Kipfler Potato

Cider-Brined Pork Chop, Rhubarb Orange Sauce

Tortellini Pasta in Seafood Velouté and Grilled Vegetables

Steamed Buttered Seasonal Vegetables

*Should you have any special dietary requirements or allergies please inform your waiter. Menu is subject to change. Flowing beverage option is limited to a maximum of 2 hours. Crown practises responsible service of alcohol. Prices & opening hours are subject to change. No split bills. See venue for details. No further discounts apply. Not to be used in conjunction with any other offer. Please note: credit card payments incur a service fee of 1.15%. 72 hour cancellation policy applies. Full prepayment required (prepayment taken via GSC) Price inclusive of 15% surcharge. A 15% surcharge will apply to beverages on Christmas Day.



CHRISTMAS DAY MENU

Adult: \$149pp | Children: \$74.50pp (4-12 years)

THE MAIN CONT.

Baked Fish, Capers, Dill Cream Sauce

**Fried – Vegetables Spring Rolls, Vegetables Tempura,
Crumbed Scallop, Prawn & Calamari**

Tomato sauce, pickled mustard, sweet chilli sauce, tartar sauce & garlic aioli

Herbs Buttered Rice

Oven-Baked Colorado Lamb Chump Chops Spiced Apple Chutney and Mint Jus

Stew Beef, Trio Peppercorn, Red Wine

Crab, Gochujang Chilli Hollandaise Sauce

Honey Soy Hokkien Noodles

THE FINALE

Christmas Stolen

Mince Pie

Christmas Cookie

Panettone

Bûche de Noël

Chocolate Raspberry Crunch Log

Chocolate Haven

Peach Gum With Dry Longan, White Fungus, Basil Seeds

New York Baked Cheese Cake

Carrot Cake Slice

Pistachio Panna Cotta, Ginger Bread Crumble

Red Velvet Mini Cup Cake

Berry Mousse With Fresh Berries

Assorted Fruits Salad

Traditional Christmas Pudding with Brandy Custard

Chocolate Fountain

Brownie, marshmallow, mini churros, finger biscuit

Chocolate and Vanilla Ice-Cream (Self-Serve)

Assorted toppings

*Should you have any special dietary requirements or allergies please inform your waiter. Menu is subject to change. Flowing beverage option is limited to a maximum of 2 hours. Crown practises responsible service of alcohol. Prices & opening hours are subject to change. No split bills. See venue for details. No further discounts apply. Not to be used in conjunction with any other offer. Please note: credit card payments incur a service fee of 1.15%. 72 hour cancellation policy applies. Full prepayment required (prepayment taken via GSC) Price inclusive of 15% surcharge. A 15% surcharge will apply to beverages on Christmas Day.