



# CHRISTMAS DAY

Celebrate with family and friends  
whilst indulging in a delicious  
buffet lunch or dinner.

Eat, drink, and be merry with  
a surprise visit from Santa with  
gifts for the kids.



Book via [NovotelBrisbaneSouthBank.com.au](http://NovotelBrisbaneSouthBank.com.au)  
or call 07 3295 4100

# CHRISTMAS DAY



Buffet Lunch | 12pm - 3pm

\$270 Adult | \$90 child (6-12) | \$20 (0-5)

## COLD SELECTION

Assorted artisanal bread loaves  
Bread rolls and pita served with mediterranean dips and duck liver pate  
Chef's selection of salads  
Olives, cornichon, sundried tomato, capers  
Charcuterie and cured meat platter served with crackers and condiments

## FROM THE SEA

Chilled Mooloolaba king prawns  
Pacific oysters, red wine vinegar shallots and lemon  
Chilled Moreton Bay bugs and aioli

## LIVE RISOTTO COUNTER

Seafood risotto  
Asparagus and pine nut risotto

## CARVERY AND MAINS

Maple glazed roasted ham and apple sauce  
Traditional roasted turkey and cranberry sauce  
Baked tasmanian salmon, dill and lemon beurre blanc

## SIDES

Duck fat confit potato with sour cream  
Vichy carrot  
Fresh seasonal vegetables  
Blistered cherry tomato  
Cranberry sauce, relish, mustard and gravy

## CHEESE PLATTERS

Assorted French and Australian cheeses served with crackers and condiments

## DESSERT LANE

Chocolate fountain, marshmallow and cookies  
Christmas pavlova served with chantilly cream, mango and berries  
Christmas pudding with salted caramel sauce  
Selection of French pastries, tarts and cakes  
Freshly sliced seasonal fruits

## BEVERAGES

Three-hour beverage package including white, red, sparkling and dessert wines, beers and soft drinks  
Selection of Dilmah teas and coffee



# CHRISTMAS DAY



Buffet Dinner | 6pm - 9pm

\$230 Adult | \$50 child (6-12) | \$10 (0-5)

## COLD SELECTION

Assorted artisanal bread loaves  
Bread rolls and pita served with mediterranean dips and duck liver pate  
Chef's selection of salads  
Olives, cornichon, sundried tomato, capers  
Charcuterie and cured meat platter served with crackers and condiments

## FROM THE SEA

Chilled black tea infused Mooloolaba king prawns  
Herbs crusted baked salmon

## LIVE RISOTTO COUNTER

Seafood risotto  
Asparagus and pine nut risotto

## CARVERY AND MAINS

Maple glazed roasted ham and apple sauce  
Traditional roasted turkey and cranberry sauce

## SIDES

Duck fat confit potato with sour cream  
Fresh seasonal vegetables  
Blistered cherry tomato  
Cranberry sauce, relish, mustard and gravy

## CHEESE PLATTERS

Assorted French and Australian cheeses served with crackers and condiments

## DESSERT LANE

Chocolate fountain, marshmallow and cookies  
Christmas pavlova served with chantilly cream, mango and berries  
Christmas pudding with salted caramel sauce  
Selection of French pastries, tarts and cakes  
Freshly sliced seasonal fruits

## BEVERAGES

Three-hour beverage package including white, red, sparkling and dessert wines, beers and soft drinks  
Selection of Dilmah teas and coffee



# CHRISTMAS DAY



## Vegan Menu

Lunch | 12pm - 3pm

Dinner | 6pm - 9pm

\$150 Adult

### COLD SELECTION

Stones baked assorted breads served with hummus, babaganoush, guacamole & marinated olives

Mushroom pate served with quince paste and cornichon

Chef's selection of salads

### MAINS

Baharat roasted aubergine served with Mediterranean cous cous and harissa sauce

Fettucine arrabiatta with olives and broccoli

### SIDES

Herb and garlic mash

Lemony steamed greens, crispy kale and walnuts

### DESSERT LANE

Mango mint coconut pudding

Vegan chocolate and raspberry cake

Sorbet selection

Freshly sliced seasonal fruits

### BEVERAGES

Three-hour beverage package including white, red, sparkling and dessert wines, beers and soft drinks

Selection of Dilmah teas and coffee

