

CREATING MEMORIES
AND UNFORGETTABLE MOMENTS

BRISBANE SOUTH BANK

NOVOTEL 

Shared Christmas_



1_

Menu
Options

Perfect for groups of more than 20 guests.

Carvery_

- Five spiced and honey glazed whole ham served with mustard & relish (GF/DF/NF)
- Roasted turkey breast served with cranberry sauce & supreme sauce (GF/NF)

Cold station_

- Mediterranean cous cous salad, roasted vegetable, date, mint & chickpea (V/DF/GF)
- Roasted pumpkin, mesclun, chèvre & maple vinaigrette (V/GF/NF)

Hot station_

- Sweet potato mash (GF/V/NF)
- Lemony steamed greens, crispy kale and whipped feta (V/GF/NF)
- Duck fat "Pomme Confit" & rosemary roasted cherry tomatoes (V/GF/NF)

Dessert station_

- Christmas pavlova, vanilla cream, mango & berries (V/GF)
- Warm Christmas pudding served with rum vanilla custard (V)
- Homemade panna cotta, berries and passionfruit coulis
- Freshly sliced assorted seasonal fruits

Add on_ Seafood_

- Black tea infused king prawns (DF/GF/NF)
- Sydney rock oysters (DF/GF/NF)
- Parsley and dill coated chilled baked barramundi (DF/GF/NF)

Add on_ Cheese tasting_

- Double cream brie | cow
- King Island Tasmanian cheddar | goat
- Riverine blue cheese | buffalo
- Assorted crackers

Add on_ Charcuterie selection_

- Gran reserve Serrano ham | Spain (DF/GF)
- Fennel salami | Australia (DF/GF)
- Cacciatore | Italy (DF/GF)
- Assorted crackers

Plated Options_



2 Course alternate serve_

3 Course alternate serve_

On arrival_

- Assorted breads & homemade flavoured butter

Entrées_

- Twice cooked sticky glazed pork belly, Granny Smith apple and radish slaw & crushed hazelnut (DF)
- Classic prawn cocktail, avocado & asparagus
- Brown butter scallop, butternut velloutte, cucumber salsa & crispy speck (GF)
- Turkey tart, cranberry & gorgonzola
- Burrata, tomato consommé, olives, basil
- Mushroom arancini, truffle aioli, pepper coulis & parmesan (V)

Mains_

- Crispy skin salmon, horseradish cream, baby beets & greens (GF)
- Five spiced ham & honey glazed ham, roasted potatoes, greens & bourbon jus
- Moroccan lamb shoulder, cous cous & tzatziki
- Wild mushroom risotto, mascarpone, pecorino and truffle oil (V/NF)
- Angus rump steak, confit potatoes, red wine jus and blistered tomatoes (GF/NF)
- Sous vide turkey breast, sweet potato mash, steamed greens, cranberry sauce & jus (GF/NF)

Desserts_

- Dark chocolate fondant, caramelised nuts & vanilla ice cream
- Warm Christmas pudding & rum custard
- Assorted berry tart, frangipane, berry coulis and fresh berries
- Bread & butter pudding, cranberry, chocolate chips & vanilla ice cream
- Christmas pavlova, mangoes, berries & berry coulis

Canapés__



1__

Menu
Options

1 Hour Package
Selection of 1 hot fork dish
and 3 standard selection__

2 Hours Package
Selection of 2 hot fork dishes
and 4 standard selection__

3 Hours Package
Selection of 3 hot fork dishes
and 5 standard selection__

Hot Fork Dishes

- Angus slider, tomato, cheese, brioche buns (NF)
- Prawn slider, brioche, paprika aioli (NF)
- Roasted turkey slider, aioli, fresh slaw & cranberry sauce (NF)
- Sous vide lamb shoulder, mediterranean cous cous & green tahini (GF/NF)
- Chicken skewers
- Atlantic salmon, mash & lemon caper sauce (NF)
- Pumpkin, hummus & spinach vegan tartlet (VG /NF)
- Baked spinach & corn fritters, guacamole, tomato (V/NF)
- Mushroom, kale & cheese tartlet (NF)
- Tomato & bocconcini mini vol au vent, pesto, cream cheese (V)

Standard Selection

- Prawn cocktail (NF)
- Cheese & melon skewer
- Duck liver brûlée, tasted baguette, pickled onion (NF/DF)
- Ricotta tartlet, basil, olives & confit tomato (V/NF)
- Tomato & bocconi mini bruschetta, pesto, cream cheese (V)
- Smoked salmon crostini, cream cheese, pickled cucumber (NF)
- Kingfish tartare, coriander, compressed watermelon & charcoal cracker (GF/DF/NF)

Sweet Standard Selection

- Christmas pudding and rum custard (V)
- Pavlova, vanilla cream, coulis and berries (V/GF)
- Dark chocolate mousse and raisin (GF/NF)
- Mango, passionfruit and mascarpone trifle

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