

POOL PARTY BRUNCH

ARTISAN BREADS

Freshly Baked Breads From Maison Jean Phillip

Condiments: French Butter | Jams

CHEESE SELECTIONS FROM 'LES FRERES MARCHAND'

Condiments: Fig Chutney | Balsamic Onion Jam | Mixed Nuts | Dried Fruits | Crackers

CHILLED SEAFOOD

Poached Prawns | New Zealand Green-Lip Mussels | Fine De Claire French Oysters Chilled Canadian Lobsters | Tuna Tartare | Sea Bass Ceviche

Condiments: Lemon & Lime Wedges | Seafood Sauce | Cocktail Sauce

APPETIZERS

Smoked Fish Selections From Captain Hook Smokehouse:

Cold Smoked Salmon | Hot Smoked Salmon | Smoked Tuna | Smoked Swordfish

Condiments: Capers | Cornichons | Sour Cream | Dill and Mustard Dressing

SALADS

Yum Som O | Som Tam Salad | Salmon Larb Salad | Smoked Chicken Salad Heirloom Tomato & Pomegranate Salad | Beef Carpaccio | Grilled Courgette Salad

SALAD BAR STATION

Assorted Salad Leaves: Romaine | Red Oak Leaf | Rocket

Assorted Salad Leaves: Cherry Tomatoes | Grated Carrots | Bell Peppers | Baby Corns

Red Onions | Cucumbers | Roasted Beetroots | Dressings & Condiments

CHARCUTERIE

Parma Ham | Bresaola | Coppa Ham | Rosette French Sausage | Mortadella Spanish Gordal Olives | Cornichons | Caper Berries | Mustard Selections

BARBECUE & CARVING

Beef Sirloin | Honey Baked Ham | Salt Crusted Tasmanian Salmon Whole Australian Lamb Chops | Whole Roasted Turkey

Condiments: Traditional Bread Sauce | Pan Gravy Sauce | Cranberry Sauce

HOT DISHES

Braised Angus Beef Cheek Massaman Curry | Garlic & Thyme Roasted Potatoes Seafood Cannelloni | Honey Glazed Carrots & Grilled Asparagus | Roasted Brussels Sprouts Sausage & Herb Stuffing | Chestnut Soup | Steamed Jasmine Rice

SWEETS

Christmas Pudding With Brandy Sauce

Honey Cake | Chocolate Cherry Cake | Mince Pies | Dark Chocolate Mousse With Grand Marnier Lemon Meringue Tart | Christmas Panettone & Stollen Festive Cookies | Fresh Fruits Tiramisu | Assorted Macaroons | Lavanille Ice Cream Selections

