WATERFRONT ROOM

CHRISTMAS

AT WREST POINT



CHRISTMAS BUFFET LUNCH

COLDS

Selection of house baked breads, butter, extra virgin olive oil, balsamic V NN

Natural oysters, lemon, shallot mignonette, hot sauce LG NN ND A

King prawns, lemon, Marie rose sauce LG NN ND A

Hot smoked ocean trout, remoulade LG NN A

Cured meats, salumi, pickles LG ND NN

Heirloom tomato, stracciatella, basil, extra virgin olive oil LG V NN

Asparagus, parma ham, pecorino LG NN V

Bitter leaves salad, pickled shallot, cucumber, vinegarette LG NN V ND

Potato salad, speck, mustard emulsion LG NN ND

CARVERY

Glazed leg ham LG ND NN

Roasted turkey LG ND NN

Roasted joint of lamb LG ND NN

Red wine gravy, selection of mustards & relish

HOTS

Slow roasted beef sirloin, roasted shallot LG ND NN

Rosted pork, apple sauce LG ND NN

Market fish, ginger, chilli, garlic LG ND NN A

Spinach & ricotta cannelloni, Napoli NN V

selection of roasted vegetables LG ND NN V VEGAN

Market greens LG ND NN V VEGAN

DESSERTS

Selection of tarts, cakes, and petit desserts

Traditional warm christmas puddings, sauce anglaise

Yule logs, fruit mince pies, Chantilly cream, fruit salad

Selection of local and international cheese, quince, lavosh, fruit bread

Tasmanian cherries.

Menu subject to change

LG Low Gluten, **LGO** Low Gluten Option, **V** Vegetarian, **NN** No Added Nuts, **ND** No Dairy
Seafood - **A** Australian, **I** Imported, **M** Mixed Origin

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances; however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.

WREST POINT