

ETHEREAL

RESTAURANT

Christmas Buffet

25th December 2024
\$189 per person

Starter

Selection of bread rolls with house churned butter & olive oil **V**
Hot tomato & basil soup, croutons

Salads

Caesar salad, poached chicken, bacon, croutons **V GF**
Heirloom, tomato salad, red onion, fresh basil **V GF**
Waldorf salad **V GF**
Young leaves with citrus fruits & sunflower seeds, vinaigrette (on the side) **V**

Platters

Fresh Clevedon coast oysters served half shell, fresh lemon **GF**
Platter of poached prawns, smoked fish, young lettuce, Marie rose sauce **GF**
Antipasto platter with a selection of charcuterie, chicken liver pate, olives, pesto & grilled vegetables **GF**

Main Courses

Roast turkey breast, sage & onion stuffing, cranberry sauce
Baked leg of lamb, mint sauce **GF**
Baked green harissa salmon side, fennel and radish salad **GF**
Roast sirloin, mustard, red wine jus **GF**
Clove spiced champagne ham, pineapple **GF**

Accompaniments

Baked new baby potatoes w chimichurri **GF**
Charred cauliflower & root vegetables, confit garlic **GF**
Tender vegetables, bearnaise sauce **GF**

Desserts

Christmas pudding, brandy anglaise **V**
Macaron flavors **V GF**
Gingerbread cookies **V**
Christmas champagne berry trifle, vanilla custard **V**
Kiwi vanilla Chantilly pavlova **V GF**
Chocolate Noel brownie, cherry mascarpone **V**
Fresh fruit salad in star anise & cinnamon syrup **VG GF**
Selection of cheese, prunes, grapes, crackers & quince

Christmas mince pies
Coffee & teas

V= Vegetarian option • GF= Gluten-free option.

This menu may contain the traces of nuts. Please notify your wait staff of any dietary requirements and we will do our best to accommodate your needs.