ETHEREAL
RESTAURANT

Christmas Day Buffet

$189 per person

BREAD STATION
Selection of bread rolls with house churned butter & olive oil V

SOUP STATION
Hot tomato & basil , croutons

SALADS
Caesar salad, poached chicken, bacon, croutons V GF
Cold turkey salad, avocado, mixed green, cranberry dresing V GF
Waldorf salad, crunchy apple, celery, walnuts & aioli V GF
Young leaves with citrus fruits & sunflower seeds, vinaigrette V

PLATTERS
Fresh Clevedon coast oysters served half shell, fresh lemon GF
Platter of poached prawns, young lettuce, Marie rose sauce GF
Hot smoked salmon, lemony cream cheese, pickled cucumber, red onion, baby capers GF
Antipasto platter with a selection of charcuterie, chicken liver pate, olives, pesto & grilled vegetables GF

MAIN COURSES
Roast Chicken quarters, cranberry apple stuffing, brandy gravy
Baked leg of lamb, mint sauce GF
Grilled market fish, leek & mussel veloute
Truffle roast beef sirloin, peppercorn sauce GF
Carved champagne ham, pineapple GF

ACCOMPANIMENTS
Baked new baby potatoes w herb pistou & labneh GF
Charred cauliflower & root vegetables, confit garlic GF
Steamed vegetables, olive oil GF

DESSERTS
Christmas pudding, brandy anglaise V
Macaron flavors V GF
Gingerbread cookies V
Black forest cherry trifle V
Kiwi vanilla Chantilly pavlova V GF
Chocolate brownie, peppermint ganache V
Fresh fruit salad in star anise & cinnamon syrup VG GF
Gingerbread cake, mascarpone V
Selection of cheese, prunes, grapes, crackers & quince

Christmas mince pies
Tea & Coffee

V- Vegetarian option I VG- Vegan Option I 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