

THE OAKS RESTAURANT

SATURDAY NIGHT PRE CHRISTMAS BUFFET MENU

From: 24th November 2018.

STARTER

Assorted breads served with butter

COLD SELECTION

Seafood Platter *(Chefs selection of:)*

Shrimps, Mussels, Prawns, Surimi garnished with salmon & served with a seafood sauce

Selection of smoked and cured meats including turkey

Sweet spiced honey, maple, kumara & orange salad

Mesclun Greens with cucumber, tomato & red onion with French dressing

Moroccan carrot salad with sliced celery, diced onion & sunflower seeds in a paprika dressing

Apricot & Almond Quinoa mixed with mandarin, capsicum, red onion, in a sweet chilli flavoured dressing

Italian pasta salad with tomatoes, cheese, olives & salami in a classic Italian dressing

HOT SELECTION

Hot glazed Christmas ham with seeded mustard & cranberry jelly

Hot crumbed fish fillets, squid rings, mussels, prawn cutlets., served with tartare & lemon wedges

Chicken Provencale with tomato, olives, char-grilled capsicum & garlic

New potatoes garnished with minted butter

Selection of hot roasted vegetables

Selection of hot steamed vegetables

SWEET SELECTION

Selection of petite treats

Individual Pavlova topped with strawberries & chocolate

Minted fresh fruit salad with summer berries

Black forest gateaux

Christmas pudding with whipped cream & brandy custard

FINALE

Mini Christmas pies

Freshly brewed tea & coffee

\$40 pp

