

CENTRAL
SOCIAL  CLUB

PRESENTS

Christmas Day Buffet Lunch Menu

GLASS OF BUBBLES ON ARRIVAL

SYDNEY ROCK OYSTERS WITH CHARRED LEMON

COOKED QLD KING PRAWNS

SMOKED SALMON ON CROUTE, WITH CHIVE SOUR CREAM AND DILL.

SHREDDED LETTUCE SALAD, WITH HEIRLOOM CHERRY TOMATOES,
CUCUMBER, SPANISH ONION, CHIVES, AND SEEDED MUSTARD
DRESSING.

COUS COUS AND ROCKET SALAD, WITH SEMI DRIED TOMATOES,
ROASTED CAULIFLOWER, AND DATE AND DIJON DRESSING.

ROASTED KIPFLER POTATOES, WITH ROASTED HEIRLOOM CARROTS,
ROASTED PUMPKIN, ROASTED CAULIFLOWER, AND SPRING PEAS.

CRISPY SKIN PORK BELLY WITH CARAMELIZED APPLES.

ROAST TURKEY BREAST, FIELD MUSHROOMS, AND CRANBERRY SAUCE.

CLOVE STUDED GLAZED CHRISTMAS HAM WITH FRESH ORANGE.

DARK CHOCOLATE TORTE, WITH WHITE CHOCOLATE GANACHE AND
PISTACHIO PRALINE.

ORANGE AND ALMOND CAKE, WITH SAFFRON JELLY, AND SALTED
CAMEL.

HOME MADE PAVLOVA NESTS, WITH CRÈME CHANTILLY AND SUMMER
FRUIT SALAD.

CHEESE PLATE (UPON REQUEST)

MARINATED AND ROASTED CAULIFLOWER, ROCKET, QUINOA,
SHAVED ASPARAGUS, SALSA VERDE. (UPON REQUEST)

BOTTOMLESS COFFEE OR TEA OF YOUR CHOICE.

*A LA CARTE MENU AVAILABLE ALONGSIDE CHRISTMAS BUFFET