



Flutes Christmas Lunch Celebration

Monday, 25 December 2017

Fresh Display of Assorted Seafood

Half shell Oysters, Whole King Prawns and Yabbies

Fresh baked French Bread Board

Cold Buffet

Smoked Salmon and Dill

Beetroot Cured Tasmanian Salmon

Traditional Condiments

Grilled Cuttlefish Salad with Paw-Paw and Spicy Thai Dressing

Prawns & Cuttlefish, Green Tea Soba Noodle Salad

Continental Charcuterie

House Pickled Vegetables And Olives

Potato Salad with Sour Cream Dressing

Roquette Salad, Pear, Goat Cheese Curd

Hot Buffet

Baked Barramundi Fillet with Polenta and Flutes Citrus Dressing

Squid Stir-fried with Chilli Paste and Jasmine Rice

North West Prawn Tails with Shallot and Tomato Fondue

Basil & Spinach Arancini with Crushed Truffle Cauliflower and Kale Crisps

Scallops and Moreton Bay Bug Meat toasted with Miso Butter,

Confit Carrot, with Ginger Coriander

Grilled Asparagus with Parmesan Flakes

Roasted Pumpkin & Sweet Potato

Mediterranean Vegetables

Carvery

Roast Turkey Breast, Cranberry Compote

Honey Glazed Ham, Port jus

Cheese

Local and Imported Cheese Selection

Fruit & Nut Terrine, Flutes Crisp Almond Wafers,

Port Flavoured Quince Jelly and Quince Paste

Seasonal Fruit Platter

Flutes Gourmandise

Petit Desserts served to the table

Loose Leaf Tea and Freshly Brewed Coffee