

Flutes Christmas Lunch Celebration

Wednesday, 25 December 2019

Seafood Display

Half shell Natural Oysters
Whole King Prawns
Local Cambinata Yabbies
Tasmanian Salmon Cured with Beetroot, Dill & Sugar
Smoked Salmon and Traditional Condiments
Cuttlefish & Paw-Paw Salad with Spicy Thai Dressing
Prawn and Soba Noodle Salad

Assorted House Baked Breads & French Butter

Cold Buffet

Christmas Ham on the Bone
Continental Charcuterie of cured Meats
Assorted Mustards and Dressings
House Pickled Vegetables and Marinated Olives
Potato Salad In Sour Cream Dressing
Roquette Salad, Pear, Candy Nuts
Greek Salad
Quinoa Salad

Hot Buffet

Baked Barramundi Fillets with Polenta Cake & Flutes Citrus
Dressing
Chilli Squid with Coconut Steamed Rice
North West Prawn Tails with Tomato Fondue & Shallots
Scallops & Broccoli in Miso Cream with
Confit Carrot, Ginger & Coriander
Basil & Spinach Arancini with Crushed Truffle Cauliflower & Kale
Crisps
Grilled Asparagus with Parmesan
Cream Royal Potato Au Gratin
Mediterranean Ratatouille Vegetables

Carvery

Roast Turkey Breast
Cranberry Compote
Honey Glazed Ham
Port jus

Cheese

Local and Imported Cheese Board
Fruit & Nut Terrine, Flutes Crisp Almond Wafers,

Port Flavored Quince Jelly and Quince Paste

Seasonal Fruit Platter

Loose Leaf Tea and Freshly Brewed Coffee

Flutes Gourmandise

Petit Selection of Desserts served to each Guest