

CHRISTMAS BUFFET

THE LANGHAM

MELBOURNE



CHRISTMAS BUFFET

\$130 per person

BREADS

Home style breads including light rye, cottage loaf and baguettes

FRESH SEAFOOD ON ICE DISPLAY

Whole cooked king prawns

South Australian oysters

New Zealand green lip mussels

Blue swimmer crabs

Sauces: cocktail, chilli soy and calypso

TAPAS & SALADS

Roasted kalamata olives with cumin and fennel seed (v)

Tuscan-style frittata (v)

Chilli squid, preserved lemon and chickpea salad

Tasmanian smoked salmon with crème fraîche

Char-grilled Portobello mushrooms with sticky balsamic (v)

Vietnamese style poached chicken salad

Shrimp salad with rice noodles and Thai mint

Lemon and parsley cous cous with roasted garlic dressing

Steamed new potatoes with basil, pencil leek and red onion

Green bean salad with salsa Verdi

Mixed leaf with vine-ripened Roma tomatoes and wild oregano

Grilled asparagus, parmigiano-reggiano and coddled egg with truffle oil



FROM THE HOT KITCHEN

Maple and spiced glazed ham carved off the bone

Gourmet pasta with prawns, mussels, scallops, squid and salmon pieces tossed in rosé

Cranberry grilled chicken and prosciutto with brie cheese, fresh asparagus and chardonnay sauce

Oven roasted turkey breast with preserved citrus and pistachio stuffing

Roasted entrecote beef with Yorkshire pudding and mustard seeds

Crisp pork belly and drunken dried fruit compote with

cumin roasted pumpkin, tomato and lemon barley pilaf

Oven roasted vegetables with buttered fresh peas and asparagus

CHRISTMAS DESSERT BUFFET

A lavish display of cakes, fruit tarts and French pastries

Chef selection of Crèmes, mousses and crème caramels

Sliced fresh fruits and seasonal berries

'Panattone' Italian Christmas yeast cake

"Classic" Christmas pudding with whiskey sauce

Boutique selection of Australian cheeses

Freshly brewed tea and coffee served with a buttery raisin slice and a white Christmas slice.

