

Christmas Eve and Day Afternoon Tea With Theme Mini Buffet

Tuesday, 24 December 2019 Wednesday, 25 December 2019 \$60* Per Adult, \$30* Per Child 1st seating 12:00pm – 2:00pm 2nd seating 3:00pm – 5:00pm

Add \$17* for Free Flow of Soft Drinks & Juices or Add \$49* for Free Flow Red/White Wine and Beers or Add \$78* for Free Flowing of Veuve Clicquot Champagne

> MENU Served On the High Tea Stand

Savory

Truffle Egg Mayo with Chive in Spinach Bread
Layered Smoked Salmon with Olive Bread served with Ikura
Lobster in Sesame Basket with Avruga Caviar
Honey Ham, Spiced pineapple in mini bagel
Foie Gras Mousse in Mini éclair with pickle
Smoked Duck & Tortilla burritos with Cranberry Chutney and mascarpone
Warm Comte Cheese tart with bacon and chive

Sweets
Chestnut Cassis
Ondeh Ondeh Lamington
Mini Stolen
Christmas Fruit cake
Elf's Macaroon
Cinnamon Star Cookie

Classic Plain and Raisins Scones with Jam & Clotted Cream.



Mini Buffet

BBQ Pasta Salad with Smoked Turkey and ham
Crispy salmon Goujon with Curry Remoulade
Truffled Mini Chicken Pie
Festive Bread and Butter Raisin Pudding
Selection of festive cookies and log cake