

CHRISTMAS 2024 BUFFET OPTION

(Add whole king prawns and natural oysters with lemon)

Freshly baked bread rolls and butter

Roast Meats

Turkey with cranberry sauce

Scottsdale ham

Vegetables

Buttered baby potatoes with parsley and cracked pepper

Roasted carrot and red onion

Cauliflower gratin

Roasted pumpkin, chèvre & pepitas

Salad Bar

Prawn cocktail salad

Smoked salmon with pickled red onion, caper berries,
Fried capers, cucumber ribbons, lemon wedges, mignonette,
cocktail sauce, potato crisps

Turkey waldorf with cranberry aioli

Potato salad with aioli, seeded mustard, cornichons and parsley

Garden salad

Dessert

Christmas pudding, vanilla custard, cream, berries

Alternating with

Black Forest cheesecake tart, sour cherry compote,
chocolate crumb, kirsch cream

LG – low gluten V – vegetarian DF – free from dairy

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain.

Please do not hesitate to alert our staff with any specific dietary requirements.



Country Club

Your Getaway.