



Christmas Day Menu - Royal Benowa Ballroom

BREADS

Selection of just baked breads,
presented to the table

SEAFOOD ON ICE

*Presented with cocktail, calypso, mignonette,
Tabasco, malt vinegar and lemons*

Ocean king prawns
Split Moreton Bay bugs
Frazer Coast spanner crabs
Pacific oysters, black label edition
Steamed mussels and clams

DELI COUNTER

Roasted lemon myrtle scented drumsticks
Shaved local smallgoods
Smoked salmon
Country terrines
Bowen mango salsa, house pickles, Soused
red onions, Dill yoghurt

OUR SALAD

Roast kent pumpkin wedges, sundried cranberries,
puffed pepita seeds, drained yoghurt
Ancient grains, broccolini tendrils, seeds, nuts, citrus
vinegarette
Summer salad leaves with various toppings and
dressings
Little potatoes, miso caramel kewpie, sesame
furikake

CARVERY

Carved leg ham, Bundaberg rum
and pineapple glaze

GRAZING TABLE

Truffle brie gateau
Cheddar with peach chutney
Gippsland blue with honeycomb
Agrodolce baked ricotta
A collection of crisp young vegetables including,
heritage carrots, radishes, little cucumbers, heirloom
tomatoes
Dips of Carrot and dukkha hummus,
Roast beetroot and sumac, Smoked eggplant and
pistachio
Cherries, plums and apricots
Air dried fruits
Crisp breads and crackers

HOT SPECIALTIES

Slow roast turkey breast, pan juices
Chestnut, lemon and preserved cherry stuffing
Beef medallions, cognac and green pepper corn latte
Crispy salt and pepper prawns
Humpty Doo barramundi with saffron prawn bisque
Duck fat roast potatoes
Cumin spiked red roast root vegetables
Steamed vegetables of the season

FESTIVE SWEETS

Eggnog cheesecake
Peach melba pavlova
Raspberry and panettone trifle
Chocolate, cherry nougat yule log
Strawberry pistachio nut tarts
Candied ginger crème brulée
Sugar and spice fruit cake
Festive plum pudding with burnt calvados sauce
Sugar crusted mince pies
Christmas bickies, doughnuts, macarons
Panna cotta, ginger bread crumbs, macerated
summer berries
Ice cream bar