MENU

SAVOUR THE SEASON

MERCURE BALLARAT CHRISTMAS LUNCH

Christmas Menu

SEAFOOD & COLD SELECTION

- Freshly Shucked Oysters with Lemon & Tabasco Sauce
- Chilled Prawns with Cocktail Sauce
- Lobster and Crab Claws
- Smoked Salmon with Horseradish Cream
- Sushi & Sashimi Platter with Soy, Wasabi & Pickled Ginger

SALADS & STARTERS

- Heirloom Tomato, Burrata & Basil Drizzle
- Roasted Beetroot, Candied Walnuts & Goats Cheese
- Grilled Asparagus with Parmesan Shavings
- Quinoa, Cranberry & Roasted Pumpkin Salad
- Mediterranean Antipasto (Olives, Cured Meats, Artichokes, Sundried Tomatoes)

CARVERY STATION

- Roast Turkey with Cranberry Sauce & Gravy
- Glazed Leg of Ham with Honey & Cloves
- Roast Cube Roll with Yorkshire Puddings & Jus
- Whole Baked Salmon with Dill & Lemon Butter

Christmas

HOT BUFFET

- Chicken Supreme with Wild Mushroom Cream Sauce
- Garlic Butter Prawns
- Barramundi Fillet with Saffron Beurre Blanc
- Beef Brisket with Red Wine Jus
- Roasted Vegetables with Thyme & Olive Oil
- Truffle Mashed Potatoes
- Baked Pumpkin with Maple Glaze
- Pilaf Rice with Almonds & Cranberries
- Selection of Freshly Baked Bread & Condiments

CHEESE & CHARCUTERIE STATION

- Selection of International & Local Cheeses (Brie, Blue, Aged Cheddar)
- Artisan Breads, Crackers, Dried Fruits & Fig Jam
- Cured Meats (Prosciutto, Salami, Chorizo)

DESSERTS & SWEETS

- Traditional Christmas Pudding with Brandy Sauce
- Assorted Yule Logs (Chocolate, Coffee, Chestnut)
- Pavlova with Fresh Berries & Passionfruit
- Mini Tarts: Lemon, Raspberry & Chocolate Ganache
- Macaron & Profiterole Tower
- Panettone & Stollen Slices
- Christmas Meringues
- Premium Chocolate Fountain with Fresh Fruit & Marshmallows