



INTERCONTINENTAL®
SYDNEY DOUBLE BAY

Christmas Dinner Buffet

Selection of freshly –baked Sourdough, rolls and baguettes

Seafood

Crystal bay tiger prawns
Sydney rock oysters, Champagne mignonette
Cured and smoked Tasmanian salmon
Baby Octopus, citrus salsa Verde
Grilled squid, Radicchio, fennel

Sushi

Assorted Sushi
soy sauce, wasabi, pickled ginger

Deli

Spanish charcuterie
Smoked and cured salamis, dried spiced chorizo, pasture feed beef
Pates and terrines with traditional condiments
Seasonal asparagus, Artichokes, pimento, mushrooms,
Gibson olives
Local cheese board, quince paste, dehydrated fruits, muscatels

Salad

Rocket, pear, candied walnuts, figs, Milawa blue cheese
Baby tomato, buffalo mozzarella, aged balsamic reduction
Sweet potato, prosciutto, Malfroy honey mustard, shallots
Quinoa, kale, root vegetable
Risoni Green bean, celeriac,
Kipfler potato salad, prosciutto, Malfroy honey mustard, shallots

Hot Selection

Berkshire Pork belly, grilled peaches

Riverina Angus beef short ribs, braising liquor, fired garlic
Cone Bay barramundi, citrus caper berry butter, tarragon
Butternut pumpkin, sage, Persian fetta
Sasonal panache vegetable, herbed butter

Dessert Selection

Warm spiced Pudding, Butterscotch sauce
Berry & stone fruit Eton mess
Traditional mince pies
French Macarons
Hazelnut yule log
Dark Chocolate and Cherry Panna Cotta
Christmas stollen
Festive chocolates and truffles
Seasonal sliced fruit and berries