



**INTERCONTINENTAL®**  
SYDNEY DOUBLE BAY

**Christmas Day Lunch Buffet**

Selection of freshly –baked Sourdough, rolls and baguettes

**Seafood**

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

**Sushi**

Assorted Sushi  
maki, nigiri and sashimi,  
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  
Smoked paprika eggplant and pistachio chick pea dip  
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  
School prawn cocktail, avocado, cos lettuce, lime  
Selection of condiments, greens, oils, dressing and accompaniments

### **Hot Selection**

Berkshire Pork belly, grilled peaches  
Riverina Angus beef short ribs, braising liquor, fired garlic  
Cone Bay barramundi, citrus caper berry butter, tarragon  
Caramelised onion potato bake  
Butternut pumpkin, sage, Persian fetta  
Sasonal panache vegetable, herbed butter

### **Carvery**

Slow roasted turkey breast  
Rosemary & Apricot apple stuffing  
Sweet merlot glazed leg ham  
Mustards and sauces

### **Dessert Selection**

Warm spiced Pudding, Butterscotch sauce  
Berry & stone fruit Eton mess  
Eggnog Choux Tower  
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