

TO BEGIN - FOR THE TABLE TO SHARE

Freshly Shucked Oysters with Mignonette, Lemon & Sriracha Smoked Salmon with Horseradish Crème Fraîche Poached Prawns with Gochujang Aioli Artisan Cheese, Cured Meats, Olives & Grilled Sourdough with Whipped Ricotta

FESTIVE BUFFET

Hot Selection:

Breast of Chicken with Tarragon, Mustard & Mushrooms Steamed Fish with Saffron, Champagne & Lovage Moroccan Lamb with Chickpeas, Apricots & Ras el Hanout Pumpkin Gnocchi with Brown Butter, Sage & Cranberries

A Selection of Fresh Salads & House Condiments

CHEF'S CARVING STATION

Sirloin of Beef with Red Wine Jus, Mustard & Horseradish Supreme of Turkey with Cranberry Sauce & Traditional Stuffing

Accompaniments:
Duck Fat Roasted Potatoes
Honey-Glazed Root Vegetables
Cauliflower Mornay
Colcannon Mash

TO FINISH

A Selection of Miniature Desserts

Two Seatings Available: 12:00 - 2:00 & 3:00 - 5:00

Price: \$149 per adult | \$79 children (6–12 years) | Under 6 years dine FREE Tides Cafe, Bar & Restaurant \P Deep Blue Hotel & Hot Springs Warrnambool