



MCC CHRISTMAS DAY MENU

ENTREE (Plated)

Traditional Christmas seafood

Caramelised scallop with radish and cress salad and Yarra Valley salmon caviar
Char grilled Spencer Gulf prawn tail on white bean puree with parsley puree
Seared Tasmanian ocean trout on Mount Zero olive infused potato with slow roasted cherry tomato and rocket shoots

BUFFET MAIN COURSE

Served Hot

- Brined and roasted breast of Western Districts' turkey with bacon, leek and chestnut stuffing and redcurrant jus
- Roasted and carved sirloin of beef with char grilled zucchini ribbons, house made green tomato chutney and crispy onion rings
- Char grilled marinated chicken with Thai basil, coriander, bean shoots and spicy, roasted coconut sauce

Served Cold

- Baked leg ham with orange and cranberry glaze, sliced and served with a range of condiments (GFP)
- Char grilled lamb loin marinated in lemon, yoghurt and Moroccan spices with Yarra Valley Persian feta, roasted cherry tomatoes and hazelnut, sumac dressing (GFP)

Accompanied by

- Roasted cocktail chat potatoes, red onion and baby beets with Murray River salt and rosemary
- Salad of young leaves, soft herbs, cucumber, grape tomatoes and avocado with white balsamic vinegar and extra virgin olive oil
- Koo Wee Rup asparagus with toasted almond vinaigrette

Bread – a basket of country style breads, ciabatta and dinner rolls served with Australian cultured butter and Murray River flaked salt

OUR FAMOUS CHRISTMAS DAY DESSERT BUFFET

- Tiered stands and platters of Whole cakes and mini dessert selection including:
- Individual Christmas puddings with brandy anglaise
- Tropical fruit tartlets filled with lychee curd cream
- Individual cranberry mud cake with dark and white chocolate ganache
- Sticky date pyramids topped with butterscotch cream and fresh redcurrant
- Mini Pavlovas topped with Chantilly cream and fresh summer fruit
- Eggnog panna cotta with spiced strawberries and mint shoots
- Chocolate truffle cake
- Vanilla and summer berry Yule log
- Classic Tiramisu

Accompanied by

- Bowls of fresh fruit salad with wild lime syrup and fresh summer berries with orange zest and mint
- Raspberry coulis and double cream
- A selection of fine Victorian cheeses served with blood plum paste, red grapes, crackers and lavosh

TO FINISH

Genovese Fair Trade plunger coffee and a selection of Tea Drop teas served with baby fruit mince pies and assorted Christmas cookies

KEY

(V) Vegetarian

(GFP) Gluten Free Products**

**This dish is prepared with gluten free products. However, we cannot guarantee 100% gluten free as the dish is prepared in our kitchens that also use gluten products