

CHRISTMAS DAY BUFFET LUNCH 2016

\$129.00 PER ADULT

\$69.00 PER CHILD (12 & UNDER)

\$25.00 PER CHILD (5 & UNDER)

\$FREE PER INFANT (2 & UNDER)

12.00 NOON TO 3.00PM

INCLUDES BEVERAGE PACKAGE

ADULTS CAN ENJOY UNLIMITED* HOUSE RED, WHITE AND SPARKLING WINE,
ALONG WITH TAP BEER & CIDER, SOFT DRINKS AND JUICES.

ALL UNDER 18 GUESTS CAN ENJOY MOCKTAILS, SOFT DRINKS AND JUICES.

*STAFF WILL ADHERE TO RESPONSIBLE SERVICE OF ALCOHOL REQUIREMENTS

ENTREE

FRUIT DE MER - SEAFOOD COCKTAIL

CHEF'S HOUSEMADE MINISTRONE SOUP

WITH A SELECTION OF BREADS & BAGUETTES

BUFFET SELECTIONS

SLOW BAKED LEG HAM

GLAZED WITH MAPLE SYRUP

ROAST TURKEY AND CRANBERRY GRAVY

WITH APRICOT & ALMOND STUFFING

BAKED LOCAL ATLANTIC SALMON

WITH A LEMON & HERB BUTTER SAUCE

ROAST LEG OF LAMB

WITH PAN GRAVY & MINT JELLY

HICKORY BBQ MINUTE STEAKS

CHEFS GOURMET POTATO BAKE

BROCCOLI AND CAULIFLOWER CASSEROLE

SELECTION OF TRADITIONAL CHRISTMAS COLD CUT MEATS

ROASTED GARDEN VEGETABLES

ROASTED PUMPKIN, ROASTED POTATOES, HONEY CARROTS, PARSNIPS & SWEET POTATO

SALADS

BABY POTATO SALAD TOPPED WITH ROASTED PINE NUTS, TRADITIONAL COLESLAW,
BEETROOT SALAD, ASSORTED CONDIMENTS, SAUCES AND MUSTARDS

DESSERT

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH A LIGHT BRANDY CUSTARD AND DOUBLE CREAM

CHOCOLATE MUD CAKE

SERVED WITH CREAM

CHEF'S CHEESECAKE SELECTION

AN ARRAY OF ASSORTED CHEESECAKES

FRUIT AND CHEESE PLATTER

SELECTION OF FRESH SEASONAL FRUITS AND TASMANIAN CHEESES

PREMIUM TEA AND COFFEE

SERVED WITH AFTER DINNER MINTS

ALPENROSE LAKESIDE BISTRO & BAR

7 WALDHORN DRIVE GRINDELWALD 7277

BOOK THROUGH OUR EVENTS DEPARTMENT - 63 300 492

A 30% NON-REFUNDABLE DEPOSIT IS REQUIRED AT TIME OF BOOKING

Aspect
Tamar Valley
Resort