



Christmas at the Amora

LUNCH BUFFET

(\$35 per person - minimum number of guest applies)



STARTER

*Christmas bread basket with butter & dips
Minted green pea & ham soup (GF)*

COLD SELECTION

Tossed green salad with pear, mango, parmesan & aged balsamic dressing (V)

*Chicken, roasted peppers & sun-dried tomato terrine
Charcuterie platter with smoked meats, fine pate, roast sirloin & honey glazed chicken, dried fruits, condiments & pickles (GF)*

HOT SELECTION

Bourbon orange glazed ham on bone with honey mustard, cranberry relish & granny's famous gravy (GF) (DF)

Roast pork loin stuffed with walnut & herb with apple cider sauce (GF)

Fish of the day with grapefruit salsa & white wine sauce (GF)

Baked potato stuffed with chives sour cream (V) (GF)

Steamed garden vegetables with extra virgin olive oil (V) (GF)

SWEET SELECTION

Dark chocolate cranberry cake with white chocolate mousse

Homemade yule log with fresh fruits

Christmas pudding with vanilla custard sauce

FINALE

Mini Christmas pies

Freshly brewed coffee & premium selection of Dilmah teas



Christmas at the Amora

DINNER BUFFET

(\$65 per person - minimum number of guests applies)



STARTER

*Christmas bread basket with butter & dips
Smoked tomato seafood chowder (GF)*

COLD SELECTION

*Bacon, apple, red onion, parmesan, avocado salad
with garlic dressing (GF)
Carrot, chickpea, baby spinach, silvered almond & feta cheese with
mustard dressing (V) (GF)
Tossed green salad with mango vinaigrette (V) (GF)
Charcuterie platter with smoked meats, fine pate, roast sirloin &
honey glazed chicken, dried fruits, condiments & pickles (GF)*

HOT SELECTION

*Maple, mustard & rosemary glazed ham on bone with all the
trimmings (GF) (DF)
Onion, sage stuffed turkey with juicy chipolatas, flavoursome
cranberry relish & port wine jus (GF) (DF)
Fresh market fish with fennel cream sauce with tomato & pineapple
salsa (GF)
Chicken cacciatore in rich tomato sauce, shallots, olives & wild
mushroom (GF)
Roasted red pepper, green pea, corn & mascarpone creamy risotto (V)
Crunchy saffron potato with bacon strips (GF)
Herbed garlic butter tossed steamed garden vegetables (V) (GF)*

SWEET SELECTION

*Fresh berries with fruit trifle
Dark chocolate cranberry cake with white chocolate mousse
Christmas pudding with vanilla custard sauce*

FINALE

*Freshly brewed coffee & premium selection of
Dilmah teas*



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SERVED DINNER

(\$65 per person - minimum number of guests applies)



Pandora bread selection with butter medallion

ENTREE

Smoked lavender duck

With raspberry, candied walnut, blue cheese, crispy greens & watercress

Chicken, roasted peppers & sun-dried tomato terrine

With petit salad, cranberry relish, crostini & crumbed cheese

Pan seared scallop & saffron risotto

With crisp prosciutto, pickled broccolini & pea, finished with a black truffle oil drizzle

MAINS

Fish of the day

With crispy crab cake, minted pea puree, pickled baby carrot with pineapple & melon salsa

Eye fillet, mushroom & brie wellington

With pink peppercorn jus & petit salad

Mixed bean & mushroom cacciatore lasagne

Finished with crispy cheese crumb & garlic bread

DESSERT

White Chocolate

Raspberry & pistachio semifreddo

Christmas plum pudding

With liquorice anglaise & vanilla ice cream

Cranberry swirl cheesecake

With chantilly cream & pistachio sable

FINALE

Christmas mince pies

Freshly brewed coffee & premium selection of Dilmah teas