

Christmas



BUFFET LUNCH

25th December 2024
Seating starts 12.30pm

**Celebrate with your friends and family over
our Christmas Day Buffet accompanied
by an inclusive 2 hour beverage package**

Guests to be seated between 12:30pm and 1pm.
Beverage package & Buffet service
commences from 1pm.

Adults \$199
Children (14-17) \$135
Children (7-13) \$99
Children (3-6) \$44
Children 2 & Under Free

To make a reservation please complete the online booking form via our
website or e-mail our functions team for more information.

E: functions@abbeybeach.com.au

Cold selection

- Cooked Exmouth King prawns with cocktail sauce (GF)*
- Oyster: Natural with dressing, baked with miso lime butter, deep-fried with aioli dipping*
- Smoked salmon with lemon, capers & red onion (GF)*
- Charcuterie platter (GF)*
- Summer watermelon sashimi with Nam Jim sauce (VG)(V)(GF)*
- Assorted sushi platters (VG)(GF)*

Tapas selection

- Chorizo a la Sidra (Chorizo braised in cider)*
- Chilled mussels with romesco sauce (GF)*
- Gazpacho (cold tomato soup) (VG)(V)(GF)*

Hot Selection

- Champagne ham glazed with honey mustard (GF)*
- Turkey breast with red wine Jus (GF)*
- Crispy pork belly with balsamic glaze (GF)*
- Roasted lamb leg with rosemary jus & minted gel (GF)*
- Chicken Rendang served with Malaysian "Nasi Lemak" rice infused with coconut cream*
- Teriyaki chicken with creamy corn cabbage (GF)*
- Freshly caught baked fish with lemon butter sauce & tomato salsa (GF)*
- Prawn fritters with coriander aioli*
- Beef satay (beef skewers with peanut satay sauce)*
- Summer roasted seasonal vegetables (V)(VG)*
- Twice cooked chat potatoes with Cajun spice (V)(VG)(GF)*
- Spinach & ricotta cannelloni with roasted pine nuts (VG)*
- Steamed vegetables with oyster sauce (GF)*
- Tortilla Española (Spanish omelet) (VG)(V)(GF)*

Salad Selection

- Apple & fennel salad (VG)(V)*
- Tossed seasonal salad (VG)(V)(GF)*
- Nicoise salad (V)(VG)(GF)*
- German potato salad (VG)(V)*
- Pesto pasta salad (VG)(V)*

Dessert

- Traditional plum pudding served with rum custard*
- Bread and butter pudding with vanilla sauce*
- Warm fruit mince pies with Cointreau whipped cream*
- Assorted of cheesecakes, gateaux, slices, éclairs and profiteroles (VG)*
- Fresh fruit platter (V)(VG)(GF)*
- Assorted pavlova board (GF)*
- Lemon yuzu tart (VG)*
- Selection of local cheese served with nuts, dried fruits, biscuits and date loaf*