



# THE CLIVEDEN

## BAR & DINING

### 2021 Christmas Dinner Buffet Menu

Timings: 5:30pm – 9:30pm

Adults \$249 pp

Children 6 - 12yrs \$124.50 pp

#### TO START

##### SEAFOOD ON ICE

King Crab legs, King Prawns, poached Moreton Bay Bugs, South Australia Pacific Oysters, Poached Blue Swimmer Crab, Green Lip Mussels, Salmon Gravlax with Dill & Tarragon, Crème Fraiche

Condiments: Mary Rose Sauce, Horseradish Mignonette, Lemon Wedges

##### JAPANESE BAR

Selection of Nigiri Maki, Sushi, Spicy Tuna in Nori Crackers, Sashimi – Tuna, Salmon,  
Hiramasa King Fish

##### ANTIPASTO & SALAD BAR

Spicy Tomato Gazpacho shooters, Prosciutto with Rock Melon, Victorian Burrata with Heirloom Tomatoes, peppery Olive Oil and Rocket Pesto, Spicy Prawn Salad, Fennel & Orange salad with White Balsamic Vinaigrette, Beetroot & Horseradish salad with Walnut, Roasted Butternut Squash with Pomegranate, Pine Nut & Orange dressing, Waldorf salad with Grapefruit & Raisins

##### SOUP

Lobster Bisque with Brandy & Double Cream, Cauliflower & Blue Cheese Soup

#### MAIN DISHES

##### CARVERY

Turkey Breast with Cranberry sauce & Sage stuffing, Honey glazed Leg of Ham, Prime Rib with Bordelaise sauce and Yorkshire pudding, Crispy Victorian Pork Belly with Apple, Red Cabbage & Five Spice jus

##### GRILLED ITEMS

Angus Sirloin Steak with Pommery Mustard Sauce, Grilled Moreton Bay Bug with Dessert Lime,  
Twice cooked Lamb Shoulder with crisp Salt Bush & Gremolata,  
Roasted King Salmon with Asparagus and Rouille, Ricotta & Spinach Ravioli with Forest Mushroom sauce

##### FROM THE PIZZA OVEN

Prosciutto Pizza with Sugo and Fior di latte, Margarita with Basil & Burratta

##### SIDES DISHES

Roasted baby potatoes & pumpkin, steamed baby carrots, Roasted Five Spiced Duck with burnt Orange Sauce

##### BOULANGERIE

Country Bread, Ciabatta, Walnut and Fig Bread

Christmas Stollen, Grissini, French Baguette, Seeds & Cereals, Olive Bread



**pullman**  
HOTELS AND RESORTS

MELBOURNE ON THE PARK



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### DESSERT COUNTER

#### CHRISTMAS STAPLE DESSERTS

Plum Pudding with Brandy Alexander Sauce, Burnt Basque Cheese Cake with Strawberry gum and Berry Compote, Candy cane and Red Velvet Cup Cake, Blackforest Yule Log, Cherry Doughnuts, Raspberry sacher torte, Pumpkin Pie and Chestnut Cream, Burnt Orange Brûlée with Pistachio Biscotti, Tiramisu, Pavlova - Red Currants, Passionfruit, Mince Pies, Rhubarb and Gingerbread Panna Cotta

#### WARM DESSERTS

Sticky salted Toffee Pudding, Warm Waffles with choice of Ice Cream

#### ICE CREAM BAR

Waffle cones and assorted condiments

#### CHOCOLATE FOUNTAIN

Lindt Chocolate Fountain with lavish condiments

#### VICTORIAN CHEESE DISPLAY

Served with: Fig chutney, Apple and Raisin chutney, Pineapple compote, Apricot compote, Mix berry compote, Beechworth Honeycomb, Assorted Nuts, Water Biscuits, Breads, Grapes and Black Olives

### BEVERAGE PACKAGE

\$79pp

Champagne Toast on Arrival, NV Moët & Chandon Brut, Epernay France

#### SPARKLING WINE

NV Chandon Blanc de Blanc NV Yarra Valley, VIC

#### COCKTAILS

Christmas Sparkling Cocktail, Festive Punch

#### WHITE WINE

Paringa Estate Chardonnay, Mornington, VIC

Vasse Felix Filius Chardonnay, Margaret River, WA

Port Philip Estate, Mornington, VIC

Hugel Riesling, Alsace, France

#### RED WINE

Paringa Estate Pinot Noir, Mornington, VIC

Allinda Cabernet Sauvignon, Yarra Valley, VIC

Philip Shaw, No. 17 Merlot cabernet Sauvignon, NSW

Geoff Merrill Jacko Shiraz, McLaren Vale, SA

#### ROSE WINE

Domaine de Triennes Rose, Provence, France

Selection of Draft Beers and bottled craft beers

Soft drinks and Juices, Aqua panna, Perrier

Coffee & Tea



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