

# VIEW

SYDNEY

## *Festive Buffet Menu*

**\$85 per person**

### **CHOICE OF TWO MAINS**

*Porchetta with cherry and red wine sauce* <sup>GF</sup>  
*Turkey roulade with apple and cranberry seasoning, red currant jus*  
*Barramundi with almonds, capers, parsley and beurre noisette* <sup>GF</sup>  
*Confit chicken with mushroom, tarragon and eschalot* <sup>GF</sup>  
*Pinnacle rump cap salsa verde, grilled asparagus* <sup>GF</sup>  
*White Pyrenees lamb loin with herbs de Provence and caponata* <sup>GF, DF</sup>

### **HOT DISHES**

*Risoni*  
*with leek, zucchini, mascarpone and parmesan* <sup>V</sup>  
*Ratatouille* <sup>V, GF, DF</sup>  
*Fondant potatoes* <sup>GF</sup>  
*Steamed market vegetables* <sup>V, DF, GF</sup>

### **SALADS**

*Niçoise salad* <sup>V, GF</sup>  
*Burrata, heirloom tomatoes, basil, preserved lemon* <sup>V, GF</sup>  
*Caesar salad, pancetta, shaved parmesan*  
*Rocket, pear, blue cheese and hazelnut* <sup>V, GF</sup>  
*Mediterranean grilled vegetables*  
*with grilled haloumi and salsa Rossi* <sup>V, GF</sup>

### **DESSERT**

*Yule log*  
*Panettone*  
*Gateau St Honore*  
*Tiramisu*  
*Mango and passionfruit panna cotta*  
*Strawberry tarts*  
*French pastries*  
*Christmas pudding, brandy custard and whipped cream*  
*Seasonal fruit*  
*Farmhouse cheeses with muscatels and quince paste*  
*Christmas fruit mince tartlets*  
*Tea and coffee*

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | \* - AVAILABLE ON REQUEST

*\*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.*