



Christmas

BUFFET MENU

BUFFET ONE - \$50 PER GUEST
BUFFET TWO - \$60 PER GUEST
BUFFET THREE - \$70 PER GUEST

MINIMUM 50 GUESTS



Greengate Hotel

Cnr Pacific Highway & Greengate Road, Killara NSW 2071
P | 02 9496 7200 F | 02 9496 7201
E | functions@greengatehotel.com.au
W | www.greengatehotel.com.au/greenrooms

BUFFET ONE

COLD ITEMS

Fresh baked bread rolls served with whipped, pesto & chilli butters
Chef's salads consisting of
Mixed leaf garden & Classic Caesar
Assorted condiments & dressings

HOT ITEMS

Roast turkey sage, rosemary & thyme stuffing & cranberry jus
Orange, cinnamon & all spice sliced glazed ham with a port wine jus
Baby spinach, ricotta & sweet potato christmas stuffed roulade
Sage & thyme roasted baby chat potatoes, pumpkin & parsnip

DESSERT

Platter of seasonal fresh fruits with chocolate dipping ganache
OR
Chef's selection of fig pudding with hazelnut caramel & pavlova with double cream & fresh fruits

Freshly brewed coffee & selection of teas

BUFFET TWO

COLD ITEMS

Fresh baked bread rolls served with whipped, pesto & chilli butters
Choose four Chef's salads
A platter of cured & smoked shaved meats & marinated vegetables
Assorted condiments & dressings

HOT ITEMS

Roast turkey sage, rosemary & thyme stuffing & cranberry jus
Orange, cinnamon & all spice sliced glazed ham with a port wine jus
Baby spinach, ricotta & sweet potato christmas stuffed roulade
Slow roasted seasoned lamb with a mint & rosemary jus
Sage & thyme roasted baby chat potatoes, pumpkin & parsnip

DESSERT

Platter of seasonal fresh fruits with chocolate dipping ganache
Chef's selection of fig pudding with hazelnut caramel, dressed pavlova & fruit trifle

Freshly brewed coffee & selection of teas
served with Christmas mince tarts



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BUFFET THREE

COLD ITEMS

Fresh baked bread rolls served with whipped, pesto & chilli butters
Fresh oysters, king prawns (2 per person)
Choose five Chef's salads
A platter of cured & smoked shaved meats & marinated vegetables
Assorted condiments & dressings

HOT ITEMS

Roast turkey sage, rosemary & thyme stuffing & cranberry jus
Orange, cinnamon & all spice sliced glazed ham with a port wine jus
Grilled salmon fillets glazed with a lemon & dill butter sauce
Baby spinach, ricotta & sweet potato christmas stuffed roulade
Slow roasted seasoned lamb with a mint & rosemary jus
Sage & thyme roasted baby chat potatoes, pumpkin & parsnip

DESSERT

Platter of seasonal fresh fruits with chocolate fondue
Chef's selection of fig pudding with hazelnut caramel, dressed pavlova
& fruit trifle
Three cheese selection with raspberry fig paste & lavosh crackers
Freshly brewed coffee & selection of teas served with Christmas mince tarts

CHEF'S SALAD SELECTIONS

Mixed leaf garden
Classic Caesar
Potato, rocket & pesto aioli
Mediterranean pasta
Beetroot, fetta, roast pumpkin & baby spinach
Rocket parmesan & marinated olive Greek style salad