



Hilton Adelaide Christmas Day Level 1 Buffet Menu

FRESH SEAFOOD FROM THE COAST OF AUSTRALIA

Poached King Prawns with Hennessy cocktail sauce

Oysters from Coffin Bay with shallot vinaigrette

Poached Lobster Tails / Tasmania Smoked Salmon

Western Australia Octopus

Served with condiments

ADELAIDE CENTRAL MARKET ANTI-PASTO

Marino Charcuterie – truffle salami, parma ham, coppa colla, chorizo, mortadella

Chicken Liver Pate, Marinated sundried tomatoes, grilled eggplant and zucchini, marinated olives, preserved lemon and parsley artichokes, buffalo mozzarella, pickled onions, anchovies, mustards, relishes, Market Street artisan bread selection

ADELAIDE CENTRAL MARKET SALADS

Roasted baby carrot salad, mung beans, edamame, amaranth, citrus dressing

Chicken Caesar Salad, parmesan, speck, capers, boiled egg, crouton, anchovies

Honey roasted pumpkin, whipped tofu, walnut, tat soi, sesame dressing

Heirloom Tomato, stracciatele, pickled shallots, baby spinach

Prawn Cocktail with Marie rose and salmon roe

Potato Salad with boiled egg, celery, capers, parsley and mustard aioli

CARVERY STATION

Roasted Pork belly and crackling with apple sauce

Traditional roast Turkey with truffle and herb stuffing and gravy

Christmas Maple Glazed Ham with Cumberland sauce

HOT DISHES

Roasted grain fed beef Sirloin with Yorkshire pudding and gravy

Garlic and herb Roasted Lamb Rump with mint glaze

Mark the Butchers Chicken Terrine with bacon and pistachio

Tasmanian Salmon with caper lemon beurre blanc

Vegan Eggplant and Potato Moussaka

Potato Gnocchi with forest mushrooms, black garlic, Tuscan kale

Carbonnara Maccheroncini with bacon and parmesan

Honey glazed carrots and Brussel sprouts

Roast potatoes with garlic and thyme salt

DESSERT

Chocolate Fountain with seasonal fruit and marshmallows

Christmas pudding with vanilla Anglaise

Orange Crème Caramel

Valrhona Dark Chocolate Mouse with cherries

Double Chocolate Brownie

Miniature Festive Pavlova with mango and passionfruit

Baked New York Cheesecake

Croquembouche – éclair tower with spun caramel

Lemon meringue tartlets

Salted caramel Chocolate tartlets

French Macarons

Traditional Mince Pies