



Hilton Adelaide Christmas Day Level 1 Buffet Menu

FRESH SEAFOOD STANDS ON TABLE

Poached King Prawn Cocktail with Hennessy
Cocktail Sauce
Oysters from Coffin Bay with Shallot Vinaigrette
Poached Lobster Tails

SEAFOOD BUFFET

Sa Gulf Prawns & Coffin Bay Oysters
Smoked Atlantic Salmon
Western Australia Octopus
Served with Condiments

ADELAIDE CENTRAL MARKET ANTI-PASTO

Marino Charcuterie - Truffle Salami, Coppa Colla,
Chorizo, Mortadella
Marinated Sundried Tomatoes, Grilled Eggplant &
Zucchini, Marinated Olives, Preserved Lemon &
Parsley Artichokes, 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
Potato Salad with Boiled Egg, Celery, Capers,
Parsley & Mustard Aioli

CARVERY STATION

Roasted Pork Belly & Crackling with Apple Sauce
Roast Turkey with Truffle Herb Stuffing & Gravy

HOT DISHES

Maple Glazed Ham with Cumberland Sauce
Roasted Grain Fed Beef Sirloin with Yorkshire
Pudding & Gravy
Garlic & Herb Roasted Lamb Rump with Mint
Glaze
Grilled Chicken
Roasted Tasmanian Salmon
Vegan Eggplant & Potato Moussaka
Potato Gnocchi, Forest Mushrooms, Black Garlic,
Tuscan Kale
Maple Glazed Carrots & Brussel Sprouts
Roast Potatoes with Garlic & Thyme Salt

SOMETHING SWEET

Chocolate Fountain with Seasonal Fruit &
Marshmallows
Christmas Pudding with Vanilla Anglaise
Orange Crème Caramel
Valrhona Dark Chocolate Mouse with Cherries
Double Chocolate Brownie
Miniature Festive Pavlova with Mango &
Passionfruit
Baked New York Cheesecake
Croquembouche
Lemon Meringue Tartlets
Salted Caramel Chocolate Tartlets
French Macarons
Traditional Mince Pies