



# Hilton Adelaide Christmas Day

## Level 1 Buffet Menu

SAMPLE MENU – SUBJECT TO CHANGE

### FRESH SEAFOOD PLATTER 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  
Herbed Grilled Chicken  
Roasted Tasmanian Salmon  
Vegan Eggplant & Potato Moussaka  
Potato Gnocchi, Forest Mushrooms, 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