

STAMFORD GRAND ADELAIDE CHRISTMAS DAY LUNCH MENU



CHARCUTERIE

Selection of smoked and cured meats with cornichons and capper berries

Grilled and marinated Mediterranean vegetables

House roasted olives with orange, rosemary and cinnamon

Marinated artichokes and semi dried tomatoes

SALAD BAR

Chef's selection of freshly tossed salads, with house made dressings, roasted nuts and seeds, croutons, olives and pickles such as;

Thai style cold noodles with roasted peanut dressing, coriander and mint Coconut chicken salad with fresh herbs, crisp shallots, chilli and lime Classic Caesar and more

SOUP

Smoky butternut pumpkin soup with roasted pumpkin seeds, garlic croutons and Parmesan Assorted artisan bread loafs and rolls

SEAFOOD

The freshest South Australian seafood selection including
Spencer Gulf whole king prawns
Port Lincoln black mussels
New Zealand green lip mussels
Spencer Gulf Blue Swimmer crab
Steamed Goolwa cockles with lemongrass, chilli and lime
Calamari salad
Served with fresh lemon, lime and classic sauces

HOT BUFFET STATION

Thai green curry with Jasmine rice and pickles

Freshly baked pasta cooked and served with rich tomato sauce with garlic, olive oil and parsley, with your choice of extra toppings of Parmesan cheese, chilli flakes, gremolata breadcrumbs, flavoured oilve oil and fresh herbs

Steamed barramundi fillet with ginger, spring onion and garlic oil

Steamed green vegetables with butter and sea salt

Roasted potatoes with rosemary and sea salt

CARVERY

Succulent roast turkey and maple, honey and mustard glazed ham Slow roasted lamb shoulder, pomegranate molasses, coriander and lime Traditional stuffing and sauces

FRESH FRUITS & DESSERTS

Selection of fruits and berries in season and perfectly ripe
Our Chef's selection of gateau, mousse, tortes, pies and petite pastries
Selection of South Australian cheeses, fresh grapes, crackers and quince paste

Menu items and meal periods correct at time of publishing but are subject to change.