

# Christmas

COMES TO HYATT REGENCY  
PERTH

**CHRISTMAS DAY**

## **LUNCH AND DINNER BUFFET** CAFE AT THE HYATT

### **DELI STATION**

Heirloom tomatoes, olives, bocconcini, basil salad, aged balsamic reduction

Kale and sweet potato salad, goat cheese, walnut vinaigrette

Summer apples, raisin, caraway coleslaw

Buttermilk cooked potatoes, asparagus, olive tapenade, sweet corn

Cobb salad, smoked chicken

Moroccan lamb salad, chickpeas, pearl cous cous, mint yoghurt

### **CHARCUTERIE**

Prosciutto di Parma

Coppa Ham

Duck rillettes

Artisanal salami

Pastrami

Country terrine

Gherkins

Grain mustard

Marinated onions

Kalamata olives

Grilled Vegetables

### **SEAFOOD**

Crab

Prawns

Oysters

Half shell scallops

Smoked salmon

Octopus salad

Sea clams and mussels, spring onion

Coriander, sweet chilli dressing

### **ARTISAN CHEESE**

Artisan Australian cheese served with:

Lavosh

Bread sticks

Crackers

Quince jelly

Dried stone fruit

Grapes

Scented honey

\*Please note menu is subject to last minute changes based on market availability\*

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## **CARVERY**

Traditional roast turkey breast with chestnut and sage stuffing, cranberry sauce, gravy

Spice glazed leg of ham

24hr slow roasted Chicago deli rubbed beef, fresh horseradish cream, bourbon jus

Maple glazed brussel sprouts

Roasted baby root vegetables, lemon myrtle, wildflower honey

"Old fashioned" rosemary roasted potatoes

Potato gnocchi, parmesan cream, confit garlic, pumpkin, arugula

## **GRILL**

Amelia Park lamb cutlets, fresh mint sauce

Slow cooked Butterfield beef ribs, whiskey BBQ glaze, soft polenta

Five spice braised pork belly, mojo sauce

Pan fried barramundi, white wine and butter sauce, grilled artichoke, caper berries

Slow cooked chicken thigh, puy lentil and mushroom cassoulet, red wine jus

## **ASIAN STATION**

Mee goreng

Thai red duck curry

Vegetable egg fried rice

Palak paneer

Cauliflower masala

Butter naan

## **DESSERTS**

Traditional pudding and brandy anglaise

Chocolate Bûche de Noël

Christmas Stollen bread

Croissant butter pudding

Fruit mince pies

Opera slice

Crème brûlée

Red velvet slice

Vanilla madeleines

Individual lemon tart

Tiramisu

Raspberry and white chocolate trifle

Seasonal fruit salad

Raspberry and white chocolate trifle

Seasonal fruit salad

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