Thursday 5\textsuperscript{th} December 2013

\textbf{Cold}
- Chicken and pistachio galantine
- Chilled poached salmon
- Vietnamese squid salad
- Mimosa egg
- Tea smoked duck ham
- Half shell mussels
- Blue swimmer crab
- Cooked tiger prawns
- Salad selection
- Selection of sauces and accompaniments

\textbf{Hot}
- Roast turkey, chestnut stuffing and cranberry sauce
- Glazed ham carved off the bone
- Barramundi crusted in puff pastry, green tomato and olive
- Kangaroo – wilted bok choy, cherry glaze
- Morton bay bugs mornay
- Roast vegetables

\textbf{Dessert}
- Bon bon – frangipane – macerated peach, apricots and figs – wrapped in filo
- Christmas pudding – from the Irish
- Buche de Noel – French Christmas yule log
- Summer pudding
- Crème caramel
- Compressed fruit salad – spicy syrup

\textbf{Crown Employees - $25 / Guests - $35}
*Book a table of 10 for $200 (Employees) or $300 (Guests)

To book, contact Guest Services on 9292 5777