

Christmas in July

@ Abbey beach resort



BUFFET DINNER

Saturday 27th July 2024

Atrium restaurant

Two seatings - 5.30pm or 7.30pm

Adult \$60

Children (under 12years) \$25

Children (0-23 months) - Free

Family deal: \$145 (2 adults & 2 children)

Reservations essential

Book Online OR Call 08 9755 4600



ABBNEY BEACH RESORT
BUSSELTON

MENU

Breadbasket (gfo)

Cold selection

- Natural Oyster with Dressings & Oyster Kilpatrick (gf)
- Smoked salmon infused with beetroot served with zesty lime and capers (gf)
- Cooked Exmouth king prawns served with a cocktail sauce
- Rice paper rolls served with a dipping sauce (gf,ve,v)
- Assorted sushi platter with accompaniments (ve,vgo)
- Abbey's exclusive seafood terrines served with a tangy mango salsa
- Selection Of Cold Meats & Antipasto (gf)

Hot selection

- Roast turkey with honey-glazed carrots, baby potatoes, and cranberry sauce (gf)
- Fijian-style chicken curry served with fragrant rice (gf)
- Champagne glazed ham with a plum sauce
- Oven-baked seasoned ground beef and diced vegetables with a creamy mashed potato topping
- Slow cooked lamb shoulder with rosemary and mint sauce (gf)
- Crispy pork belly with spiced pineapple and a tangy BBQ sauce (gf)
- Baked penne with roasted vegetables (v)
- Thai vegetable curry (v)
- A Medley of Roasted & Steamed Vegetables (gf,ve,v)

Salad Selection

- Three bean salad with balsamic vinaigrette (gf,ve,v)
- German potato salad
- Roasted pumpkin, kale and quinoa salad (gf,ve,v)
- Beetroot salad with orange and goat cheese (ve,v)
- Garaden salad with French dressing (gf,ve,v)

Dessert

- Traditional plum pudding with vanilla custard (ve)
- Assorted pavlova board (gf)
- Fresh seasonal fruit salad (gf,ve)
- Apple crumble with plum coulis (ve)
- Assortment Of Cheesecakes, Gateaux, Slices, Éclairs & Profiteroles (vgo)
- Selection of local cheese served with nuts, dried fruits, biscuits, date loaf (gf,ve)