




FESTIVE FUN FOR THE WHOLE FAMILY!

# CHRISTMAS BUFFET LUNCH

*25th DECEMBER 2022*  
*Seating Starts 12:30PM*





**Celebrate with your friends and family over  
our deluxe Christmas Day Buffet accompanied  
by an inclusive 2 hour beverage package**

**Book Now!**

**To make a reservation please complete the online  
booking form via the website or contact our  
functions team**

**P: 08 9755 4600**

**E: [functions@abbeybeach.com.au](mailto:functions@abbeybeach.com.au)**

**Adults \$170**

**Children (14-17) \$122**

**Children (7-13) \$88**

**Children (3-6) \$40**

**Children 2 & Under Free**

**Guests to be seated between 12:30pm and 1pm.  
Beverage package & Buffet service  
commences from 1pm.**

*Child friendly selections will be available on the buffet*





## COLD SELECTION

Assorted Dips

Breadbasket Including Local Rise & Co. Breads With Gluten Free Options (VG)

Cooked Exmouth King Prawns With Cocktail Sauce (GF)

Natural Oyster With Dressings & Oyster Kilpatrick

Poached Salmon With Cucumber & Lemon (GF)

Traditional Chilli Mussels With Fresh Tomato & Coriander (GF)

Assorted Sushi platter - VG Option Include (GF)(VG)

Selection Of Cold Meats & Antipasto (GF)

## HOT SELECTION

Seafood Chowder

Champagne Ham With Honey Mustard Glazed (GF)

Roasted Turkey Breast With Red Wine Jus (GF)

Roast Pork Tenderloin With Cranberry & Apple Chutney (GF)

Slow Roasted Prime Of Beef Rib With Rosemary Gravy (GF)

Moroccan Lamb Stew (GF)

Herb Crusted Barramundi With Sauce Vierge (GF)

Crispy Baby Octopus With Chilli & Pineapple Salsa

Thai Prawn & Scallop Skewers (GF)

Salmon Croquette With Creamy Dill Mayo

Spinach & Ricotta Cannelloni With Roasted Pine Nuts (VG)

Oven Baked Potato With Crispy Bacon, Sundried Tomato & Chives (GF)

Melange Of Roasted Vegetables (GF)(VG)(V)

Duo Of Scalloped Potatoes With Onion, Garlic & Thyme (GF)(VG)

Massaman Vegetable Curry (GF)(VG)(V)

Stir Fried Vegetable Rice (VG)(V)

## SALAD SELECTION

Jewelled Pumpkin & Pistachio Salad (GF) (VG)

Shredded Lemon Chicken, Spinach & Mandarin Salad (GF)

Pearl Couscous With Grilled Zucchini & Fetta Salad (VG)

Green Paw Paw Salad With Nam Jim Dressing (GF)(VG)

Tossed Seasonal Salad (GF)(VG)(V)

Deconstructed Caesar Salad - Side Of Smoked Salmon, (GF)(VG)(V)

## DESSERT

Assorted Pavlova Board (GF)

Traditional Plum Pudding Served With Rum Custard

Apple & Rhubarb Crumble With Mascarpone Cream (VG)

Warm Fruit Mince Pies With Cointreau Whipped Cream

Assortment Of Cheesecakes, Gateaux, Slices, Éclairs & Profiteroles (GF) (DF) (Vegan)

Fresh Seasonal Fruit Platter (GF & V)

Selection Of Local Cheeses Served With Nuts, Dried Fruits (GF)

Biscuits & Date Loaf (GFO)

Freshly Brewed Tea & Coffee Station

*Please be mindful that selections are subject to change due to supply & pricing issues outside the Resorts control  
(GF-Gluten Free, VG-Vegetarian)*