



# Christmas

## BUFFET LUNCH

*25th December 2023*  
*Seating starts 12.30pm*







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

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

**Adults \$175  
Children (14-17) \$125  
Children (7-13) \$90  
Children (3-6) \$40  
Children 2 & Under Free**

To make a reservation please complete the online booking form via the website or  
e-mail our functions team  
E: [functions@abbeybeach.com.au](mailto:functions@abbeybeach.com.au)







## Cold Selections

Charcuterie Board(GF)  
Cooked Exmouth King Prawns with Cocktail Sauce (GF)  
Oysters in the Half Shell - 3 Ways (Natural – Kilpatrick – Bloody Mary Oyster Shots)  
Smoked Atlantic Salmon With Lemon, Capers And Red Onion (GF)  
Steamed Mussels with White Wine Broth (white wine, garlic, shallots, and cream)  
Sweet Potato Quiche

## Hot Selections

Champagne Ham with Honey Mustard Glazed (GF)  
Chinese Five Spiced Crackled Pork Belly with Plum and Apple Sauce  
12hr Slow Cooked Lamb Shoulder with Rosemary Jus & Minted Jelly (GF)  
Beef Stroganoff  
Oven roasted chicken breast filled with spinach and brie  
Cajun Spiced Chicken niblets With Spring Onion and Sour Cream (GF)  
King Prawn And Asian Vegetable Noodle Stir Fry  
Herb crusted Barramundi with Vierge sauce (GF)  
Confit Of Duck Glazed With Port, Orange And Thyme Sauce (GF)  
Greek-style Octopus (Xtapodi)  
Wild Mushroom, Spinach And Cashew Lasagne with Parmesan (VG)  
Tasmanian Salmon with Asparagus, Broccoli And Hollandaise Sauce (GF)  
Broken Potatoes Topped With Cheese, Garlic, Fresh Thyme And Olive Oil (GF & VG)  
Cauliflower And Broccoli Au Gratin (GF & VG)  
Abbey's Own Fried Rice (VG)  
Ratatouille (GF & V)

## Salad Selection

Watermelon, Onion And Black Pepper (GF & V)  
Tossed Seasonal Salad (GF & V)  
Deconstructed Caesar salad – Side of Smoked salmon & Chicken (GF)(VG)  
Green Bean, Bacon And Spanish Onion Salad With Balsamic Vinaigrette Dressing  
Moroccan Roasted Vegetable Salad  
Pearl couscous with grilled zucchini and fetta salad (VG)

## Dessert

Traditional Plum Pudding Served with Rum or Vanilla Custard  
Apple And Spiced Fruit Crumble with Vanilla Custard (VG)  
Assortment Of Cheesecakes, Gateaux, Slices, Éclairs, and Profiteroles (Some GF & All VG)  
Assorted pavlova board (GF)  
Warm Fruit Mince Pies with Cointreau Whipped Cream  
Fresh Seasonal Fruit Platter (GF & V) Selection of Local Cheeses Served with Nuts, Dried  
Fruits, Biscuits and Date Loaf  
Freshly Brewed Tea and Coffee

Children's selections will be available on buffet

*Please be mindful that selections are subject to change due to supply & pricing issues outside the Resorts control*

