

CHRISTMAS EXTRAVAGANZA

FRIDAY 1 DECEMBER, CROWN BALLROOM

SEAFOOD TASTING PLATE

Half shell scallops, king prawn, South Australian oysters and Tasmanian smoked salmon, citrus aioli, rye bread and salted butter, pickled shallots

ENTRÉE

Sous vide chicken breast, truffled king brown mushroom, pistachio celeriac cream, curly endive, crouton

MAIN COURSE

Angus beef fillet, maxim potato, caramelised Brussels sprouts, Christmas carrots, rosella onion jam, chestnut purée, port Madeira sauce

DESSERT

Christmas pudding bombe alaska, vanilla cremeux

Freshly brewed coffee and a selection of teas
Christmas cookies and pralines

BEVERAGES

Vasse Felix Filius Sauvignon Blanc Semillon

Vasse Felix Filius Shiraz

Veuve Tailhan Blanc de Blancs Brut NV

Corona

Hahn Super Dry 3.5



Hahn Premium Light

Assorted soft drinks



CROWN

Menu subject to change. Please note, dishes on this menu may contain substances that could have implications for individuals with food related health conditions, allergies or food intolerances. Special dietary requirements will only be catered for by prior request. Please contact the venue on crownevents@crownresorts.com.au prior to noon Friday 24 November 2023 should you have any dietary concerns. Requests after this date cannot be guaranteed and alternative meals will not be available to guests on the day if they have not been advised prior.

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