

## Celebrate Christmas at Peppers Salt



### Christmas Lunch

Spoil yourself and your family with an all you can eat buffet with a selection of fresh local seafood (hot and cold), charcuterie and the Chef's custom carvery this Christmas here at Peppers Salt Resort and Spa.

#### Pricing

Adults - \$275 Teen (13 - 17) - \$120 Child (5 - 12) - \$60 Infant (Under 4) - Free

#### Location

The Ballroom at Peppers Salt Resort & Spa

# Experience Peppers. Call (02) 6674 7723 or email salt.events@accor.com





PeppersHotels

#### CHARCUTERIE & COLD SEAFOOD SELECTION

- Tweed Coast Sand Crab with Mary Rose Sauce
- Byron Bay Rock Oysters with Mignonette Dressing and Fresh Lemon
- Locally Sourced Cured Meats and Cheeses with Cornichons, Caper Berries, Marinated Vegetables and Lavosh Crackers

#### HOT FOOD SELECTION

- Tasmanian Salmon Fillet with Steamed Bok Choy and Lemon Butter
- Grilled Chicken and Basil Pesto Penne with Sun Blushed Tomatoes, Olives and Parmesan
- Slow Cooked Lamb Shoulder with Butter Broccolini, Pinenuts and Gremolatta
- Roast Butternut Pumpkin Risotto with Goats Curd, Rocket and Lemon
- And 6 more options to choose from!

#### CHEF'S CARVEY

- Bourbon and Orange Glazed Ham with Seeded Mustard
- Herb Crusted Sirloin of Beef with Baby Yorkshire Puddings and Jus
- Crispy Pork Belly with pan juices, Granny Smith Sauce and Crackling
- Sage and Pistachio Stuffed Turkey with Cranberry Glaze and Bread Stuffing

#### SALADS

- Green Beans, Orange, Walnut, Rocket and Ricotta
- Torn Buratta, Heirloom Tomato, Basil, Avocado and Aged Balsamic
- Mixed Leaves with Baby Carrots, Roast Beets, Lemon and Sultanas
- Tri-coloured Quinoa, Snow Pea Tendrils, Red Currants and Cauliflower
- New Potato and Egg Salad with Cornichons, Fresh Herbs and Chorizo

#### DESSERTS

- Eton Mess with Chantilly Cream, Strawberries and Passionfruit Gel
- White Chocolate Bread and Butter Panettone Pudding with Baileys Crème
- Apple and Sultana Crumble with Brandy Custard

