

# YULEFEST MENU

## BREADS

Warm sourdough, wholemeal, multigrain rolls

## SOUP

Roasted pumpkin & chestnut soup

## SEAFOOD

King prawns (I)

Sydney Rock Oysters (A)

Smoked local trout (A)

Cured salmon (A)

## Condiments

Lemon & lime with cocktail sauce

## SALADS

Chicken Caesar Salad

Chat potato, bacon, grain mustard & shallots

Winter persimmon & pomegranate salad

Market garden salad with carrots,  
sliced cucumbers & cherry tomatoes

Pear, rocket, parmesan & balsamic glaze

## PLATTERS

House grilled & marinated roasted vegetables

Selection of cured meats, Australian cheese,  
& homemade dips with grilled ciabatta bread

## CARVERY

Old fashioned, honey glazed ham

Roasted turkey with cranberry & pistachio farce

Selection of condiments

## HOT SELECTION

Slow roasted lamb with red currant jus

Fennel & rosemary beef with mushroom jus

Seared salmon on wilted warrigal greens  
& sauce remoulade (A)

Farro risotto with walnut cream &  
roasted butternut squash

Seared radicchio & roasted beets

Potato & parsnip gratin

## CHILDREN'S SELECTION

Mac & cheese

Chicken nuggets

Spaghetti bolognaise

Fish bites & fries (I)

## DESSERT

Chocolate Swiss Alps

Christmas pudding with brandy sauce

Assorted lamingtons

Classic Yule Log

Christmas Mince Tart

Selection of Eclairs

Salted Caramel Brownie

Christmas Pavlova

Festive shot glass assortment

FAIRMONT  
RESORT  
MGALLERY BLUE MOUNTAINS



Menu subject to change without notice due to product availability.

Our menu and kitchen contain multiple allergens and foods which may cause intolerances. We will make every effort to accommodate dietary requirements. However, due to our shared production and service environment, we cannot guarantee the complete absence of allergens or ingredients that may cause intolerance. Please inform our team if you have a food allergy or intolerance.

Seafood countries of origin prefixes: (A) Australia, (I) Imported, (M) Mixed.