

OAK & VINE

WELLINGTON

CHRISTMAS BUFFET

At Oak & Vine Wellington

Includes house wines, beer & soft drinks

ON ARRIVAL

Glass of bubbly with freshly shucked oyster with mignonette dressing & lemon

APPETIZERS

Cream of Mushroom Soup

Earthy and rich, made with sautéed mushrooms and finished with cream, garlic croutons

Cheese & Charcuterie Station

A curated selection of aged cheeses, cured meats, olives, nuts, and dried fruits, served with artisan breads, crackers, chutneys, and honeycomb

SALADS

Build-Your-Own Salad Station

Salad bar featuring two types of lettuce, assorted nuts, corn, chickpeas, cranberries, capsicums, cherry tomatoes, pickles, and a variety of dressings

Apple, Walnut & Celery

Crunchy and refreshing, tossed in a light yogurt dressing with crisp apples, celery, and toasted walnuts

Roasted Beet & Feta

Sweet roasted beets paired with arugula, walnuts, and creamy feta, finished with a balsamic glaze

Pear & Blue Cheese

Juicy pears, candied pecans, and creamy blue cheese served over mixed greens for a festive flavour balance

Kale & Pomegranate

Massaged kale leaves tossed with pomegranate seeds, pumpkin seeds, and a creamy tahini dressing

LIVE GRILL STATION

Free Range Chicken Breast, Prawns, Grass Fed Beef, Market Fish
Accompaniments: Red Wine Jus, Mushroom & green peppercorn sauce, Chimichurri

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CARVING STATION

Glazed Ham

Slow-roasted ham glazed with cloves and brown sugar for a sweet and savory finish

Butternut Squash Risotto

Creamy Arborio rice cooked with roasted butternut squash, parmesan, and a hint of nutmeg

Sweet Potato & Lentil Bake

Layers of spiced lentils and mashed sweet potato, baked with a crunchy topping

Sautéed Seasonal Asparagus with Balsamic

Tender asparagus spears lightly sautéed and drizzled with aged balsamic glaze

Garlic & Herb Tossed Jersey Benne Potato

Baby Jersey Benne potatoes roasted and tossed with garlic, herbs, and olive oil

LIVE PASTA STATION

Freshly cooked pastas: Gnocchi, Penne, Spaghetti

Sauces: A classic Marinara, Alfredo, Herb Pesto

Condiments: Cherry tomatoes, capsicum, mushroom, sun dried tomatoes, capers

DESSERT

Christmas Pudding with Brandy Sauce

Traditional steamed pudding made with dried fruits and spices, served warm with rich brandy sauce

Fruit Pavlovas

Individual meringue nests topped with whipped cream and a medley of fresh seasonal fruits

Fruit Mince Pies

Buttery pastry filled with spiced dried fruits and citrus peel, baked until golden

Hummingbird & White Chocolate Mousse

Silky smooth chocolate mousse served

Seasonal Fresh Strawberries with Whipped Cream

Juicy strawberries served with lightly sweetened whipped cream

Chocolate Fondue with Condiments

Warm melted chocolate served with marshmallows, seasonal fruits, and lady fingers for dipping.