

# Embark on a delicious journey through Barossa Cuisine with Christmas overlooking the vines at the Novotel Barossa Valley Resort

*“Good wine ruins the purse; bad wine ruins the stomach”*

The Barossa is a gourmet lover's paradise enriched in a strong cultural heritage reflected in its wine, food, buildings and people. The launch of the new Christmas menu at Harry's Restaurant is luring diners with fresh, creative and mouth-watering gastronomic experiences and a heavy emphasis on local produce.

The Novotel Barossa Valley Resort is a restful haven nestled among the vines, just 1 hour's drive from Adelaide boasting panoramic views across the Barossa Ranges and Jacobs Creek Vineyards.

# Novotel Barossa Valley Resort Christmas Menu

## - ENTRÉE -

SEASONAL SOUP SERVED WITH CIABATTA BREAD

SMOKED LYNDOCH SALMON, APPLE, DRIED TOMATO AND ROCKET WITH LEMON DRESSING

SPICED HAM TERRINE ON FRISSE LETTUCE, FENNEL REMOULADE AND TOASTS

DOUBLE BAKED CHEESE SOUFFLÉ ON A BEETROOT, ORANGE AND CHERVIL SALAD

## - MAINS -

ROASTED TURKEY BREAST, THYME, PINENUT AND RAISIN STUFFING AND CRANBERRY GLAZE

GRILLED EYE FILLET ON HERBED MASH AND ASPARAGUS WITH MUSHROOM, BACON AND SHALLOTS

ROAST SALMON ON SPICED CAULIFLOWER PUREE, LEMON OIL, RADISH AND PARSLEY SALAD

FENNEL ROASTED PORK RACK ON KIPFLERS WITH HONEY, CIDER AND GARLIC SAUCE

## - DESSERT -

STAWBERRY, YOGHURT AND MINT TERRINE WITH CANDIED ORANGE

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CUSTARD AND BERRIES

HONEY PANNACOTTA WITH RASPBERRY COULIS AND CRUSHED PISTACHIO PRALINE

PERSONALLY CREATE YOUR OWN MENU, CHOOSE FROM THE FOLLOWING OPTIONS:

- ◆ 2 COURSE SET MENU\* - MINIMUM OF 20 PEOPLE - \$50 PER PERSON
- ◆ 3 COURSE SET MENU\* - MINIMUM OF 20 PEOPLE - \$61 PER PERSON
- ◆ 2 COURSE ALTERNATE DROP MENU\*\* - MINIMUM OF 25 PEOPLE - \$54 PER PERSON
- ◆ 3 COURSE ALTERNATE DROP MENU\*\* - MINIMUM OF 25 PEOPLE - \$66 PER PERSON
- ◆ 2 COURSE 'CHOICE' MENU\*\* - MINIMUM OF 50 PEOPLE - \$66 PER PERSON
- ◆ 3 COURSE 'CHOICE' MENU\*\* - MINIMUM OF 50 PEOPLE - \$70 PER PERSON

\* Set menus are one choice if each course pre selected prior to arrival

\*\* Alternate Drop and Choice menus are two choices of each course pre selected prior to arrival

Beverage packages available on request, Menu valid from 15th November until 24th December 2011

GOLF LINKS ROAD, PO BOX 942, ROWLAND FLAT SA 5352 TEL: 08 8524 0000 FAX: 08 8524 0050

novotelbarossa.com.au | EMAIL: h3026-sl01@accor.com





# Novotel Barossa Valley Resort Christmas buffet menu

\$99 PER PERSON, MINIMUM 25 GUESTS

PACKAGE INCLUDES 4 HOUR GRANT BURGE BEVERAGE PACKAGE & TABLE DECORATIONS

**- ENTRÉE -**

SEASONAL SOUP SERVED WITH CRUSTY BAKED BREAD

ANTIPASTO PLATTER WITH LOCAL BAROSSA OLIVES

**- MAINS -**

ROASTED TURKEY BREAST WITH HERB, PINENUT RAISIN STUFFING WITH CRANBERRIES

HONEY ROASTED LYNDOCH HAM WITH RIESLING AND MUSTARD GLAZE

STEAMED BARRAMUNDI WITH A LIME, COCONUT AND GINGER SAUCE

PEPPERED BEEF WITH GUINNESS, MUSHROOMS AND ROASTED GARLIC

PUMPKIN, FETTA AND SEMI DRIED TOMATO SALAD

TOSSED MIXED GREEN SALAD

ROCKET, PEAR AND PARMESAN SALAD

CAESER SALAD WITH CROUTONS AND BACON

OLIVE OIL, ROSEMARY AND GARLIC POTATOES

STEAMED SEASONAL VEGETABLES

**- DESSERT -**

CHRISTMAS PUDDING AND BRANDY CUSTARD

SEASONAL FRUIT PLATTER

SELECTION OF FRESH CAKES, FRUIT TART AND PASTRIES

COFFEE, TEA AND AFTER DINNER MINTS

Menu valid from 15 November to 24 December 2011



# Novotel Barossa Valley Resort Christmas buffet menu

\$125 PER PERSON, MINIMUM 35 GUESTS

PACKAGE INCLUDES 4 HOUR GRANT BURGE BEVERAGE PACKAGE & TABLE DECORATIONS

**- ENTRÉE -**

SEASONAL SOUP SERVED WITH CRUSTY BAKED BREAD

LOCAL BAROSSA BUTCHERS PLATTER

ANTIPASTO PLATTER WITH LOCAL BAROSSA OLIVES

**- MAINS -**

ROASTED TURKEY BREAST WITH HERB, PINENUT RAISIN STUFFING WITH CRANBERRIES

HONEY ROASTED LYNDOCH HAM WITH RIESLING AND MUSTARD GLAZE

STEAMED BARRAMUNDI WITH A LIME, COCONUT AND GINGER SAUCE

PEPPERED BEEF WITH GUINNESS, MUSHROOMS AND ROASTED GARLIC

FRESH SOUTH AUSTRALIAN PRAWNS

SQUID, ROASTED CAPSICUM AND OLIVE SALAD

PUMPKIN, FETTA AND SEMI DRIED TOMATO SALAD

TOSSED MIXED GREEN SALAD

ROCKET, PEAR AND PARMESAN SALAD

CAESER SALAD WITH CROUTONS AND BACON

OLIVE OIL, ROSEMARY AND GARLIC POTATOES

STEAMED SEASONAL VEGETABLES

**- DESSERT -**

CHRISTMAS PUDDING AND BRANDY CUSTARD

SEASONAL FRUIT PLATTER

SELECTION OF FRESH CAKES, TARTS AND PASTRIES

COFFEE, TEA AND AFTER DINNER MINTS

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