

Christmas Eve Buffet
\$80 Per Person



COLD SELECTION

HARRIS SMOKED SALMON WITH CRÈME FRAÎCHE AND BLINIS

SPENCER GULF PRAWNS WITH ACCOMPANIMENTS

ALNDA FARM TOMATO AND SHALLOT SALAD

MIXED GARDEN SALAD

HOT SELECTION

HONEY GLAZED LEG OF HAM

ROAST RIB OF DRY AGED BEEF

HONEY & CINNAMON GLAZED CARROTS

SPROUTS WITH PANCETTA

DUCK FAT ROASTED POTATOES

CUMBERLAND SAUCE

MUSTARDS

DESSERT

SELECTION OF BAROSSA VALLEY CHEESE COMPANY CHEESE

GINGERBREAD SPICED PANNA COTTA

MINCE PIES

CHERRIES



Saskia Beer is an artisan food producer, cook and food educator. She has partnered with the Novotel to provide an authentic Barossa Valley food and wine experience.

The Barossa has a deep history of winemaking and farming that is firmly rooted in the unique earth that makes its produce and wine so sought after. Our restaurant and partnership with Saskia brings the Barossa directly to your table.

Working with small local farmers and growers we create seasonal menus that reflect the unique terroirs of the Barossa and showcase its extraordinary produce.

The menu is designed to showcase the freshest seasonal produce with an approach that is more natural and an extension of Saskia's philosophy of paddock to plate.

TAKE THE BAROSSA HOME

Your Saskia Barossa experience doesn't have to end here! Enjoy all your favourite Barossa dishes and produce anytime with our range of cookbooks, condiments and products from the Tasting room. To take a gastronomic tour of the Barossa with Saskia Beer, simply ask our friendly floor staff for details.

MENU
by
SASKIA
BEER

FOLLOW US ONLINE THE CELLAR KITCHEN

: @thecellarkitchen
 : novotelbarossa.com/thecellarkitchen

SASKIA BEER

: @saskiabeer : saskiabeer.com.au

NOVOTEL BAROSSA

: @novotelbarossa : novotelbarossa.com