



SHERATON GRAND

Mirage Resort Gold Coast

Terraces Christmas Day Lunch Menu

Terraces Restaurant

Saturday, 25 December 2021

Oyster and Seafood bar

Fresh oysters
Ocean King Prawns
Tiger prawns
Crab
Chilled Bugs
Marinated mussels
Smoked salmon
Sashimi & sushi
Traditional condiments

Cheese and Charcuterie

Selection of hard and soft continental cheeses and cured meats

Salad Selection

Quinoa veg salad
Greek salad
Tuna nicoise
German potato salad
Tomato and buffalo mozzarella
Roasted pumpkin pine nut and spinach salad
Coleslaw
Smoked salmon and fennel

Selection of bakeries and breads

Soups

Seafood chowder
Butternut squash

From the Carvery

Christmas ham
Roast pork
Roast lamb leg
Whole turkey
Apricot and sage stuffing
Pigs in blankets

Selection of potatoes

Mashed
Roast
Sweet potatoes

Selection of Vegetables

Sprouts
Cauliflower mornay
Grilled pumpkin and carrots
BBQ corn on the cob
Braised cabbage and bacon
Asparagus and green beans

Hot Dishes

Roast duck with orange and pink peppercorn sauce
Lamb hot pot
Baked Chicken with lemon, olives
Seared Barramundi with lemon, olives and parsley
Whole baked salmon with braised fennel
Oysters Kilpatrick
Oysters mornay
Crispy fried squid, salt epper and lime

Australian Christmas BBQ

Pig on the spit

Lamb Chops

Garlic, thyme, olive oil

Selection of Sausages

Mustards

Beef Rib Eye

Sea Salt, black pepper

Shrimps on the Barbie

Lemon, garlic, oregano

Bugs

Garlic and herb butter

Selection of mustards and sauces

Dessert

Selection of Xmas cookies
Classic warm Xmas pudding
Chocolate mousse cake
German Xmas stollen
Sherry trifle
Tiramisu
Almond crème brulee
Lemon cheesecake
Apple pie
Warm mince pies
Dark chocolate Yule log
Pandoro and panettone
Ice cream station
Cut fruits

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.