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SOFITEL  
MELBOURNE ON COLLINS

# CHRISTMAS EVE

2022

## BUFFET DINNER

### LOCATION

No35 Restaurant

### DATE

Saturday, 24 December 2022

### TIMES

Early Seating – 5pm or 5:30pm  
Late Seating – 8pm or 8:30pm

### PRICING

\$240 adult

*Accor Plus Members \$200*

\$50 child (3-5 yo) \$80 child (6-11 yo)

### INCLUSIONS

Free-flowing Classic beverage package

Prepayment required at time of booking



## HOW TO BOOK

### ONLINE

Click [here](#)

Or

### Restaurant Reservations

on (03) 9653 7744

Available Monday to Friday  
between 11am - 3pm

Please call to book children and/or the  
Accor Plus Members price

Christmas Eve seating is very limited.  
Please book early to avoid any disappointment.  
7 day cancellation policy.

# CHRISTMAS EVE MENU

2022

## SAMPLE MENU

### Cold Items

Handmade country terrines with chutney & pickles  
Smoked & cured meats with chutney & pickles  
Seafood cocktail  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil  
Tasmanian smoked salmon gravlax, capers, onions & lemon

### Soup

Honey roasted pumpkin with smokey chipotle granola

### Salads

Classic Caesar salad  
Vietnamese poached chicken salad, rice noodle, crispy shallots  
Heirloom tomato salad, torn basil, marinated feta, black olives  
Marinated rare roast beef with Asian salad

### Hot Items

Seared Bridgewater satay chicken  
Slow cooked Riverina lamb  
Humpty Doo Barramundi with fennel & citrus salad  
Spinach & ricotta cannelloni with semi dried tomato, asparagus, basil  
Red curried duck, lychee & pineapple with coconut rice

### Carvery

Honey glazed leg of ham with grain mustard sauce  
Traditional roast turkey with cranberry sauce  
Baked Tasmanian salmon with Champagne sauce  
Roast striploin of Victorian beef with shiraz jus

### Vegetables & Potatoes

Roasted chat potatoes with thyme & garlic  
Steamed seasonal vegetables

### Seafood Buffet on Ice

Local oysters  
Crystal Bay prawns with cocktail sauce & lemon

### Desserts

Warm traditional Christmas pudding, with brandy sauce  
Pavlova with summer fruits, chantilly cream & passionfruit coulis  
Gingerbread & apple trifle  
Lime, Ivorie chocolate & matcha Christmas tree  
Strawberry, rhubarb & sparkling wine jelly  
Strawberry & madeleine white chocolate snowball  
Cherries, pineapple, watermelon & mango  
Chocolate & orange panna cotta  
Vanilla bean crème brûlée  
Cheese platter

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise of any dietary requirements. Menu subject to change without notice.

# CHRISTMAS DAY

2022

## BUFFET LUNCH

### LOCATION

No35 Restaurant

### DATE

Sunday, 25 December 2022

### TIME

12:30pm – 3:00pm

### PRICING

\$375 per person

### INCLUSIONS

including free-flowing  
Luxury beverage package and  
a glass of Champagne on arrival

Prepayment required at time of booking.  
Accor Plus discount not applicable.  
No children's price.

## BUFFET DINNER

### LOCATION

No35 Restaurant

### DATE

Sunday, 25 December 2022

### TIMES

Early Seating – 5pm or 5:30pm  
Late Seating – 8pm or 8:30pm

### PRICING

\$285 adult  
\$50 child (3-5 yo) \$80 child (6-11 yo)

### INCLUSIONS

including free-flowing  
Classic beverage package

Prepayment required at time of booking.  
Accor Plus discount not applicable.

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Click [here](#)

Or

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between 11am - 3pm

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7 day cancellation policy.

# CHRISTMAS DAY MENU

2022

## SAMPLE MENU

### Cold Items

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Smoked & cured meats with chutney & pickles  
Seafood cocktail  
Marinated char grilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil  
Tasmanian smoked salmon gravlax, capers, onions & lemon

### Soup

Honey roasted pumpkin with smokey chipotle granola

### Salads

Classic Caesar salad  
Vietnamese poached chicken salad, rice noodle, crispy shallots  
Heirloom tomato salad, torn basil, marinated feta, black olives  
Marinated rare roast beef with Asian salad

### Hot Items

Seared Bridgewater satay chicken  
Slow cooked Riverina lamb  
Humpty Doo Barramundi with fennel & citrus salad  
Spinach & ricotta cannelloni with semi dried tomato, asparagus, basil  
Red curried duck, lychee & pineapple with coconut rice

### Carvery

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Baked Tasmanian salmon with Champagne sauce  
Roast striploin of Victorian beef with shiraz jus

### Vegetables & Potatoes

Roasted chat potatoes with thyme & garlic  
Steamed seasonal vegetables

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