



NOVOTEL

SURFERS PARADISE

CHRISTMAS LUNCH

Celebrate Christmas Day with us in the Grand Ballroom! Gather your loved ones and savour our gourmet buffet featuring a variety of classic Christmas favourites - roast turkey breast, glazed ham and a delectable seafood spread.

FRIDAY
25th DECEMBER 2026

12.00PM TO 3.30PM
GRAND BALLROOM,
Level 1

ADULT (16+ YEARS) | \$319.00
CHILD (4-16 YEARS) | \$210.00
INFANT (0-4) | \$20.00

To book, please call reservations on 07 5579
3499, or email us at HA7P0@accor.com

CHRISTMAS BUFFET LUNCH MENU

MAIN SELECTION

- Roast turkey breast served with cranberry and orange sauce (LG)
- Leg of ham double baked with bourbon and glazed honey (LG, DF)
- Beef petite tenders served with wild mushroom sauce and caramelised onion (LG)
- Vegetable Ratatouille (LG, DF, VG)
- Elbow macaroni with roasted seasonal vegetables, tossed over napoli and shaved parmesan (VEG)
- Thai smoked chicken served with Asian slaw and Vietnamese pesto (VEG)

SEAFOOD SELECTION

- King prawns (DF, M)
- Freshly shucked oysters (DF, M)
- Baked fish “catch of the day” with lemon caper sauce (LG, M)
- Condiments: Lemon wedges, tartar sauce, cocktail sauce, chili lemon vinaigrette

SIDES

- Freshly baked artisan bread rolls (V)
- Creamy coconut pumpkin soup (LG, V)
- Baked chat potatoes with duck fat rosemary (LG, DF)
- Honey and garlic roasted pumpkin, carrots and green vegetables (LG, DF, VEG)
- Roasted pumpkin salad with spinach, pears, pinenuts dressed with lemon vinaigrette dressing (LG, V)
- Antipasto platter with roasted peppers, zucchini, eggplant, feta cheese, semi sun dried tomatoes and olives (LG)

DESSERTS

- Mixed fruit pie (VEG)
- Christmas log cakes (VEG)
- A selection of petite fours (VEG)
- Passionfruit pavlova roulade (VEG)
- Assorted sliced summer fruits (LG, V)
- Christmas pudding with brandy custard (VEG)

V - VEGETARIAN, VG - VEGAN, LG - LOW GLUTEN, DF - DAIRY FREE
SEAFOOD ORIGIN: (A) AUSTRALIAN, (I) IMPORTED, (M) MIXED