

Adults \$120  
Senior citizens \$79  
Children \$59  
Kids Under 5 free



## **Christmas Day dinner Buffet**

### **Served to the table**

Selection of freshly baked artisan breads & rolls  
Served with extra virgin olive oil & butter medallions  
Marinated olives with preserved lemons

### **Soup station**

New Zealand Seafood & corn chowder  
Cream of roast vine ripened tomato with basil crème fraiche  
Crostini sticks

### **Cold salads and appetisers**

Individual prawn & seafood cocktails with lime  
Bloody Mary oyster shooters  
Marinated half shell green lip mussels  
Watermelon, balsamic basil salad, sunflower seeds  
Waldorf salad with toasted walnuts & baby beets  
Caesar salad with bacon, parmesan cheese, croutons, eggs  
Thousand island, pesto dressing, tomato vinaigrette, balsamic dressing, Caesar dressing, sour cream dressing

### **Chefs carving station**

Clove studded, Manuka honey & citrus glazed champagne ham  
with apple, gravy & mustard

### **Hot Buffet**

Roast beef with Yorkshire puddings, horseradish cream  
Roast turkey with traditional stuffing served with cranberry sauce  
Roast lamb leg with mint jus & caramelised baby onions  
Honey roasted pumpkin, kumara, gourmet potatoes  
Spinach ricotta tortellini with pomodoro sauce & olives  
Steamed seasonal vegetables with olive oil & sea salt

### **Dessert Buffet**

Warm Traditional Christmas pudding with brandy custard  
Traditional pavlova with fresh fruit & cream  
Individual dark chocolate mousse  
Chocolate fountain with marshmallows, strawberries and fresh seasonal fruit  
Passion fruit coulis, berry compote, Chantilly cream  
Selection of cheeses with port macerated prunes, grapes  
Assorted crackers & quince paste

Freshly brewed Tea & coffee  
Christmas mince pies

\*Menus may change subject to seasonal availability

