Adults \$149

Senior citizens \$69.50

Kids Under 5 free



Christmas Day Lunch 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

Pernod, fennel poached Marlborough regal salmon, smoked salmon mousse
Clevedon coast pacific oysters served with fresh lime
Galliano Poached tiger prawns
Marinated half shell green lip Mussels
Cold meat platter with selection of meats, chutneys & relishes
Caprese salad with Bocconcini, basil, balsamic & capers
Watermelon, balsamic basil salad, sunflower seeds
Waldorf salad with toasted walnuts & baby beets
Caesar salad with bacon, parmesan cheese, croutons, eggs & grilled chicken
Dressings—thousand island, pesto, tomato vinaigrette, balsamic, Caesar, sour cream

Chefs carving station

Clove studded, Manuka honey & citrus glazed champagne ham Thyme mustard crusted Reserve beef rump ,Yorkshire puddings with apple, horseradish sauce, gravy & mustard

Hot Buffet

Roast turkey with traditional stuffing served with cranberry sauce
Roast lamb leg with mint jus & caramelised baby onions
Honey roasted pumpkin & kumara
Spinach ricotta tortellini with pomodoro sauce & olives
Herb & garlic roasted gourmet potatoes
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 with almond praline
Pecan pie with coffee caramel sauce
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