



Christmas Day dinner Buffet

*Sample menu

\$130 per person

Senior citizens \$89 Children (under 12yrs) \$65 Kids Under 5 free

6pm onwards

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 * v
Crostoni sticks

Cold salads and appetizers

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 & caramelized 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