



Christmas Day Lunch Buffet 2019

\$159 per person Senior citizens \$99 Children \$79.50 Kids Under 5 free
12pm & 2.00pm

Served to the table

Selection of freshly baked artisan breads & Dips
Marinated olives with preserved lemons

Soup station

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

Cold salads and appetizers

Pernod, fennel poached Marlborough regal salmon, smoked salmon mousse
Clevedon coast pacific oysters served with lemon
Galliano Poached tiger prawns
Marinated half shell green lip Mussels
Cold meat platter with selection of meats, chutneys & relishes
Caprese salad with Mozzarella, basil, balsamic & capers
Caesar salad with bacon, parmesan cheese, croutons, eggs & grilled chicken
Dressings- thousand island, pesto, tomato vinaigrette, balsamic, Caesar

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 & caramelized 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
Chocolate fountain with marshmallows, strawberries and fresh seasonal fruit
Passion fruit coulis, berry compote, Chantilly cream
Selection of cheeses, prunes, grapes, crackers & quince
Freshly brewed Tea & coffee
Christmas mince pies

*Menus may change subject to seasonal availability