



Christmas Day dinner Buffet 2019

**\$130 per person Senior citizens \$89 Children (under 12yrs) \$65 Kids Under 5 free**

**6pm onwards – last booking at 7.30pm**

**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  
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

Fresh Fruit Platter with Chocolate sauce

Passion fruit coulis, berry compote, Chantilly cream

Selection of cheeses with prunes, grapes, crackers & quince

Freshly brewed Tea & coffee

Christmas mince pies

\*Menus may change subject to seasonal availability