

# Christmas Day Buffet

## LUNCH & DINNER

### Menu



ADULTS:	\$159.00
SENIOR CITIZENS:	\$89.50
CHILDREN:	\$79.50
CHILDREN UNDER 5 YRS:	FREE

LUNCH
12.30PM

DINNER
5.30PM

### 1st Course

## Served to the table

Selection of freshly baked artisan breads & dips \* Can cater for GF  
Marinated olives with preserved lemons \*GF V  
New Zealand seafood & corn chowder  
Or  
Cream of roast vine ripened tomato with basil crème fraiche \*GF V

### 2nd Course Buffet

## Salads & Seafood Platter

Manuka Smoked Ora King Salmon\*GF  
Clevedon coast pacific natural oysters served with lemon \*GF  
Galliano poached tiger prawns \*GF  
Marinated Green Lip Mussels\*GF  
Caprese salad with mozzarella, basil, balsamic & capers \*GF V  
One80 Classic Caesar salad \*GF  
Selection dressings & sauces Caesar | Cocktail | Vinaigrette

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### 3rd Course

## Main Course Buffet

Clove studded, Manuka honey & citrus glazed champagne ham \*GF  
Thyme mustard crusted roast beef, Yorkshire puddings  
Roast turkey with traditional stuffing served with cranberry sauce  
Roast lamb shoulder with mint jus | caramelized baby onions \*GF  
Honey roasted pumpkin | kumara | potatoes \*GF V  
Pumpkin Spinach ricotta ravioli | Pomodoro sauce | olives | Parmesan \*V  
Steamed seasonal vegetables with olive oil | sea salt \*GF V  
All served with gravy | Apple sauce | Mustards

### 4th Course

## Dessert Buffet

Warm Traditional Christmas pudding with brandy custard  
Traditional pavlova with fresh fruit | cream \*GF  
White chocolate caramel pistachio log cake  
Seasonal fresh seasonal fruit \*GF  
Selection of Coulis | Compotes | Sauces | Chantilly cream  
Ice Cream Selection  
Selection of cheeses \*GF

## To Finish

Freshly brewed Tea & coffee  
Christmas mince pies

\*GF- gluten free/ V- Vegetarian

*\*Menus may change subject to seasonal availability*