



# Christmas Day Lunch Buffet

## TO START

Selection of freshly baked artisan breads & rolls  
*served with extra virgin olive oil, butter, dip*

Marinated olives  
*with preserved lemons*

## SOUP

*(Served to the table)*

New Zealand seafood  
& corn chowder

OR

Cream of roast vine ripened tomato  
with basil crème fraiche \*v

## COLD SALADS AND APPETIZERS

Pernod, fennel poached Ora King Salmon  
Freshly shucked Te Matuku oysters  
Galliano poached tiger prawns  
Marinated half shell green-lipped 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

## CHEFS CARVING STATION

Clove studded, Manuka honey & citrus glazed champagne ham  
Thyme mustard crusted 55 day aged beef scotch striploin  
Accompaniments:  
Yorkshire puddings, apple sauce, horseradish sauce, gravy & mustard selection

## HOT BUFFET

Roast turkey with traditional stuffing served with cranberry sauce  
Roast lamb leg with mint jus & caramelized baby onions  
Honey roasted pumpkin & kumara  
Herb & garlic roasted gourmet potatoes  
Pasta primavera with pesto cream  
Steamed seasonal vegetables with olive oil & sea salt

## GRAZING DESSERT BUFFET

Warm traditional Christmas pudding with brandy custard  
Traditional pavlova with fresh fruit & cream  
Mini chocolate & coffee profiteroles  
Assorted tart selection  
Berry tiramisu  
Chocolate fountain with marshmallows, strawberries and fresh seasonal fruit  
Passion fruit coulis, berry compote, chantilly cream  
New Zealand cheese selection  
Crackers, grapes, quince  
Freshly brewed tea & coffee  
Christmas mince pies

*\*Menus may change subject to seasonal availability. Sample menu only.*

