



one80°
RESTAURANT



Festive

LUNCH MENU



CHRISTMAS DAY LUNCH BUFFET

\$199 per person | Senior citizens \$149
Children 5-12 years \$99.50 | Kids Under 5 free

Served to the table

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

Soup – Served to the table

Cream of roast vine ripened tomato with basil
crème fraiche *V

Cold salads and appetizers

Fennel & wine poached Ora King salmon with smoked salmon mousse
Freshly shucked pacific oysters
Galliano poached tiger prawns
Half shell green lip mussels
Cold meat platter with selection of meats, chutneys & relishes
Balsamic watermelon and sunflower seed
Caesar salad with bacon, parmesan cheese, croutons, eggs
selection of dressings:
thousand island, pesto, vinaigrette, balsamic, Caesar, sour cream

Chefs carving station

Clove studded, Manuka honey & citrus glazed champagne ham
Thyme mustard crusted 55 day aged beef Striploin
Accompaniments; apple sauce, horseradish sauce, gravy & mustard selection

Hot Buffet

Roast turkey with traditional stuffing served with cranberry sauce
Roast lamb with mint jus & caramelized onion *GF
Honey roasted pumpkin & Kumara *V GF
Steamed gourmet potatoes with mint & butter *V GF
Ravioli with pesto cream *V
Steamed seasonal vegetables with olive oil & sea salt *V GF

Grazing Dessert Buffet

Traditional Christmas pudding with custard
Traditional pavlova with fresh fruit & cream
Mini chocolate eclairs
Assorted tart selection
Mixed berry tiramisu
Mini mousse cones
Chantilly filled brandy snaps
Jelly
Vanilla ice cream
Chocolate 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*

GF Gluten Friendly | V Vegetarian | DF Dairy Friendly | VE Vegan

