

Chritmas Day MENU



EXECUTIVE CHEF Chetan Pangam

CHRISTMAS DAY LUNCH BUFFET 2025

\$199PER PERSON

SENIOR CITIZENS \$149

CHILDREN 5-12 YEARS \$99.50

SITTING 12PM

Served to the table

Selection of freshly baked artisan breads & rolls Served with extra virgin olive oil , Butter, Dip 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 Te Kouma Bay oysters
Pernod Poached tiger prawns
half shell green lip Mussels
Cold meat platter with selection of meats, chutneys & relishes
Balsamic Watermelon, sunflower seed
Caesar salad with bacon, parmesan cheese, croutons, eggs
Selection of dressing
thousand island, pesto, Vinaigrette, balsamic, Caesar, sour cream

Chefs carving station

love studded, Manuka honey & citrus glazed champagne ham Accompaniments –apple Sauce , horseradish sauce, gravy & mustard selection





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Hot Buffet

Thyme mustard crusted Pure South beef Striploin with jus GF*
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
Chocolate mousse
Chantilly filled brandy snaps
Signature One80 Trifle
Vanilla ice cream

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





