

Christmas Day Lunch and Dinner Buffet

\$165 per adult | \$80 per child

*Glass of Mumm Cordon Rouge
Champagne on arrival, unlimited
soft drinks for kids*



Selection of breads

SOUP

Spiced lentil and vegetable soup (GF, V)

COLD BUFFET SELECTION

- Whole poached dressed Akaroa salmon (GF)
- Hot and cold smoked salmon with honey-mustard and dill sauce (GF)
- Classic prawn cocktail Maryland, duck liver pâté with brioche (GF)
- Fresh Pacific Rock Oysters on ice with condiments (GF)
- Roast beef and chicken platter with accompanying sauces (GF, DF)
- Smoked and marinated mussels, poached whole prawns (GF, DF)
- Queen scallop salad with nam jim dressing (GF, DF)
- Air dried and cured continental deli cuts with melon and chutneys (GF, DF)

SALAD SELECTION

- Mixed summer lettuce with dressings (GF, DF)
- Cucumber with tomato, olive, feta and fresh thyme (GF, DF)
- Chargrilled cauliflower with tahini dressing (GF, DF)
- Roasted pumpkin and spinach salad (GF, DF)
- Rainbow slaw with peanut dressing (GF, DF)
- Quinoa and avocado salad with olive oil and lemon dressing (GF, DF)
- New potato and spring onion salad (GF)
- Antipasto vegetable and artichoke salad with olive oil and balsamic (GF, DF)
- Steamed fresh green asparagus, pickles and condiments (GF, DF)

Christmas Day Lunch and Dinner Buffet

\$165 per adult | \$80 per child

*Glass of Mumm Cordon Rouge
Champagne on arrival, unlimited
soft drinks for kids*



HOT SELECTION

- Roast beef prime rib with Béarnaise sauce, horseradish cream and mustards (GF)
- Orange mustard glazed carved ham on the bone (GF, DF)
- Grilled turkey breast medallions with cranberry peach chutney (GF, DF)
- BBQ French Rack cutlets with avocado tomato butter (GF)
- Grilled blue cod fillet set on spinach with saffron and martini fume (GF)
- Free range chicken breast filled with ratatouille (GF)
- Beef fillet Wellington with merlot glaze
- Red bean and pea kofta in tomato curry sauce

ACCOMPANYING DISHES

- Gratin potatoes (GF)
- Steamed Jasmine rice (GF)
- Roasted baby vegetables (GF)
- Minted peas and new potatoes (GF)
- Traditional herb stuffing

DESSERT

- | | |
|-------------------------------------------------|--------------------------------|
| Christmas plum pudding with brandy custard | Chocolate gateau |
| Pavlova with kiwifruit (GF) | Mini crème brûlée tarts |
| Chocolate mousse (GF) | Baileys cheesecake |
| Tiramisu cake | Punch trifle |
| Seasonal berries and freshly cut fruit (GF, DF) | Crème caramel (GF) |
| Vanilla icecream | Banana and toffee caramel cake |
| Passionfruit polenta cake (GF) | Coconut truffles |
| | Cheeseboard |