

# CHRISTMAS DAY BUFFET MENU



Be greeted with a complimentary drink on arrival.  
Selection of artisan breads and dips to each table.

## CHILLED SECTION & SALADS

Quinoa, pumpkin, cranberry, almond, feta  
(GF/ V)

Roasted root vegetable with caramelized onion  
mayonnaise (GF/V)

Coleslaw of cabbage, fresh herbs, garlic aioli  
(GF/ V/ DF)

Green Bean, olive, sundried tomato, feta (GF/ V)

Broccoli, kale, chia seeds, cranberry, sunflower seeds  
(GF/ V/DF)

Green salad with traditional condiments (GF/ V /DF)

Surimi crab and shrimp with tomato and aioli  
(GF/DF)

Marinated half shell mussels (GF/DF)

## CARVING STATION

Glazed champagne ham (GF/DF)

Traditional Christmas turkey

Traditional condiments and gravy

## HOT SELECTION

Ratatouille (V/DF)

Chicken thighs, saffron and honey (GF/DF)

Slow roasted beef rump, grilled red onion and button  
mushroom (GF/DF)

Medley of traditional seasonal vegetables (GF/ V)

Potato Bake (V)

Roasted potatoes and kumara (GF/ V/DF)

## DESSERT SELECTION

Warm Christmas pudding with brandy custard

White chocolate and raspberry cheesecake

Brandy snaps with Chantilly cream

Traditional fruit trifle (Non-Alcoholic)

Profiteroles

Christmas chocolate log

Kiwi pavlova with kiwifruit and strawberries (GF)

Chocolate fountain

Fruit Salad (DF/GF)

Christmas mince pies with tea and coffee

FROM \$102 PER PERSON

LUNCH SITTING AT 12 NOON

4 years old and under - free of charge.

5-11 years old - 50% off.

<sup>s</sup>102 pp is based on sharing a table with other guests.

Please enquire for the price of a private table. Extra cost applies.

Discount for groups of 10 or more.

Some dishes included on our menu may contain nuts, seeds, seafood/crustacean, soya, wheat or eggs.  
Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu.