

# CHRISTMAS DAY BUFFET MENU



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

## CHILLED SECTION & SALADS

- Green bean, olive, sundried tomato, feta (GF, VEG)
- Quinoa, peas, basil, coriander (GF, VEG)
- Roasted potatoes, garlic, rosemary, lemon zest, radish, red onion (GF, VEG)
- Broccoli, carrots, kale, radish & almonds (GF, DF, VEG)
- Traditional coleslaw (GF, VEG, DF)
- Green salad (GF, VEG, DF)

## CARVING STATION

- Glazed champagne ham (GF/DF)
- Slow roasted beef
- Traditional condiments & gravy

## HOT SELECTION

- Salt & pepper squid
- Battered fish bites
- Chicken coq au vin pasta (GF)
- Vegetarian chilli & rice (GF, DF, VEG)
- Medley of seasonal vegetables (VEG)
- Minted gourmet potatoes (VEG)
- Roasted potatoes & kumara (GF, DF, VEG)

## DESSERT SELECTION

- Warm Christmas pudding & custard
- Pavlova with seasonal berries
- New York cheesecake
- Chocolate mousse
- Brandy snaps
- Chocolate brownie (GF)
- Assorted sweets
- Traditional Christmas pies, tea & coffee

FROM **\$89** PER PERSON

4 years old and under - free of charge.  
5-11 years old - 50% off.

**<sup>s</sup>89pp is based on sharing a table with other guests and for bookings before 26 October 2020.**

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.