

# CHRISTMAS DAY BUFFET MENU



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

## SALADS AND ANTIPASTI

Beetroot, toasted buckwheat, baby spinach and crumbled feta (GF/V)  
Roasted root vegetable with miso mayonnaise (GF/V)  
Coleslaw of cabbage, ginger, coriander, pulled pork and salted peanuts  
Potato and caramelised onion aioli  
Green salad with traditional condiments (GF/V)  
Surimi crab and shrimp with tomato and aioli (GF)  
Marinated half shell mussels (GF)  
Antipasto platter

## CARVING STATION

Glazed champagne ham (GF)  
Traditional Christmas turkey  
Traditional condiments and gravy

## HOT SELECTION

Ratatouille (V)  
Chicken drums with pear, cinnamon and diced bacon (GF)  
Slow roasted beef rump on herb rosti (GF)  
Medley of traditional seasonal vegetables (GF/V)  
Minted gourmet potatoes (GF/V)  
Roasted potatoes and kumara (GF/V)

## DESSERT SELECTION

Warm Christmas pudding with brandy custard  
Peach and passionfruit cheesecake  
Brandy snaps with Chantilly cream  
Individual cherry trifles  
Profiteroles  
Christmas chocolate log  
Kiwi pavlova with kiwifruit and strawberries (GF)  
Chocolate fountain  
Christmas mince pies with tea and coffee

FROM **\$99** PER PERSON

LUNCH SITTING AT 12 NOON

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

**<sup>s</sup>99 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.