

CHRISTMAS DAY LUNCH BUFFET MENU

Friday 25 December

12:00pm - 3:00pm | \$225 per person | Includes a 2-hour house beverage package

\$99.00 for Children 5-12yrs | \$29 for Kids 2-4yrs | 10% off for Senior Citizens

Sample menu only, some dishes may vary. Please note we can cater to special dietary requirements on request.

Pumpkin soup and seafood chowder with oven baked breads and rolls

Cold Selection

A selection of fresh seafood salads:

- Green-lipped mussels
- Steamed prawns
- Baby shrimp with grilled pineapple
- Calamari
- Seafood and vegetable terrine
- Fresh half-shell oysters
- Build your own salad bar with assorted seasonal mixed salads & traditional condiments, chutneys & dips
- Sliced continental sausages & roasted paprika
- Poached whole salmon with coconut glaze
- Chicken liver pâté
- Sushi & assorted condiments

Live Cooking Station

- Whitebait fritters with chives & garlic aioli

Chef's Carving Station

- Honey glazed Champagne ham with apple sauce
- Traditional roasted turkey with sage & bread stuffing and cranberry jus

Hot Selection

- Honey soy salmon
- Beef medallion with kumara cake, ratatouille and jus'
- Apricot & pistachio stuffed duck roulade with duck jus'
- Grilled Korean lamb cutlets
- Steamed clam with chilli lime broth
- Roasted potatoes, Mediterranean garden roast vegetables
- Almond butter broccoli, creamy truffle ravioli, juicy chipolata sausages and roasted onions
- Lamb stew and green pea risotto

Dessert

- Traditional Christmas pudding with a brandy crème Anglaise
- Christmas Yule log
- Mini pavlovas with fresh fruit toppings & cream
- Christmas mince pies
- Fresh fruit salad with whipped cream
- A selection of home-made gateaux & pastries
- Chocolate fondue with marshmallows, fresh fruit and summer berries
- Ice-cream cart with variety of flavours of gelato & sorbet

A selection of New Zealand cheeses, with roasted nuts, salted crackers & dried fruits

Freshly brewed tea & coffee

