

NEW YEAR'S EVE DINNER BUFFET MENU

Freshly made Minestrone soup (v) and Creamy chicken & chive with oven baked breads

Cold

A selection of fresh seafood items green lipped mussels (gf)

Steamed prawns (gf), baby shrimp with grilled pineapple (gf)

Seasonal gourmet vegetarian salads with traditional condiments, chutneys, and dips

Continental cold cuts and freshly roasted paprika chicken with mustards and pickles,

Selection of homemade sushi and condiments

Poached whole salmon with coconut glaze (gf)

Asian slaw salad with sesame dressing (v)

Thai beef salad with roasted peanuts

Pizza Station

Fennel & eggplant pizza (v), buffalo chicken pizza and meat lover pizza

Carving Station

Honey glazed champagne ham with apple sauce & mustard jus (gf)

Hot

Polpetta alla casalinga beef meatballs

Chicken breast and mushroom sauce (gf)

Fish Puttanesca poached fish with tomato caper & olive sauce

Pork Milanese crumbed pork

Beef medallion with *marsala jus'* (gf)

Roasted baby potatoes and pumpkin (v,gf,df)

Seasonal steamed vegetables (v,gf,df)

Courgette fritters (v)

Espagueti karbonara spaghetti carbonara

Clams oregatana basilico (gf,df)

Italian lamb stew (gf)

Pea & parmesan risotto (v, gf)

Dessert Station

Tiramisu

Panna cotta (gf)

Cannoli fried pastry filled with sweet cream (v)

Zuppa inglese custard & sponge layered trifle

Bonnet crème brulee (gf)

Fresh fruit salad (v,gf,df) with fresh cream (v,gf)

Selection of New Zealand cheeses and salted crackers presented with roasted nuts and dried fruit

Ice cream cart with different flavours of gelato and sorbet with assorted toppings

Freshly brewed coffee, tea, and herbal infusions