



the reserve

RESTAURANT

CHRISTMAS BUFFET DINNER

\$115 per person | \$65 per child (3-12 years) | Under 3 are free

ANTIPASTO & BREADS

Artisan Breads with salted butter

SALADS

Garden Cos Salad

vine-ripened tomato, cucumber, red onion,
bocconcini pearls & aged modena balsamic (v,gf)

Ancient Grains

farro, Israeli couscous, red radish, roasted zucchini,
tamari seeds & red currants (vg)

SEAFOOD

Freshly Shucked Pacific Oysters

served on ice with lemon wedges & classic
mignonette (gf,df)

Poached Tiger Prawns

chilled and served with marie rose sauce (gf,df)

New Zealand Mussels

on the half shell, delicately marinated (gf,df)

SERVED WARM

Roast Turkey Breast

festive vegetables, cranberry sauce (gf)

Orange & Honey Glazed Champagne Ham

traditional apple sauce (gf)

Oven-baked Atlantic Salmon

blistered cherry tomatoes, charred asparagus and citrus beurre blanc (gf)

Roasted Beef Sirloin

gravy and mashed potatoes (gf)

Slow-roasted Lamb Legs

heirloom root vegetables, green beans and golden pan jus (gf)

Pumpkin & Ricotta Ravioli

brown butter sauce, sage, cherry tomatoes, finished with shaved parmesan (v)

Roasted Chat Potatoes

confit garlic and rosemary (vg,gf)

Assorted Seasonal Vegetables

SWEETS

Mini Pavlovas with summer berries (v,gf)

Flourless Chocolate Cake (gf)

Christmas Pudding

Fruit Mince Tarts

Fresh Seasonal Fruit Platter (vg,gf)