



James Cook

HOTEL GRAND
CHANCELLOR

WELLINGTON

CHRISTMAS AT WHITBY'S

PRE-CHRISTMAS BUFFET AT WHITBY'S

Available from Wed 27th November - Sat 21st December

Pre-Christmas Dinner Buffet

\$79 per person | 50% off for Kids 5-12yrs | \$21 for Kids 2-4yrs
10% off for Senior Citizens
Wednesday to Saturday | 5.30pm - 9.30pm

Christmas Eve Dinner Buffet

\$99 per person | 5.30pm - 9.30pm
50% off for Kids 5-12yrs old | \$24 for Kids 2-4yrs
10% off for Senior Citizens

For Christmas-themed buffet lunch, larger group bookings or private events, contact our events team on events@jamescookhotel.co.nz or 04 499 9502





PRE-CHRISTMAS DINNER BUFFET MENU

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

Soup of the day with oven baked breads and rolls

Cold Selection

A selection of fresh seafood salads:

- › Green-lipped mussels, marinated steamed prawns and baby shrimp with grilled pineapple
- › Gourmet seasonal vegetarian salads with traditional condiments, chutneys & dips
- › Sliced continental cold-cut meats & freshly roasted paprika chicken
- › Poached whole salmon with coconut glaze
- › Variety of homemade sushi with condiments

Made-to-order Live Cooking Station

- › Your choice of pasta, with chicken or beef, vegetables and sauces

Carving Station

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

Hot Selection

- › Steamed clams with chilli lime broth
- › Fresh catch of the day with white wine & fruit salsa
- › A selection of grilled, roasted or braised meats
- › Juicy chipolata sausages & roasted onion
- › Meat stew of the day served with steamed rice
- › Roasted potatoes
- › Mediterranean roasted vegetables
- › Seasonal steamed vegetables

Dessert

- › Traditional Christmas pudding with a brandy crème Anglaise
- › Christmas Yule log
- › Mini pavlovas with fresh fruit toppings
- › Christmas mince pies & whipped cream
- › Fresh fruit salad & whipped cream
- › A selection of home-made gateaux & pastries
- › 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



CHRISTMAS DAY DINING

Whitby's Restaurant & Bar is open for Christmas Day, serving traditional cuisine with all the trimmings.

Buffet Breakfast | 6.30am - 10.00am

\$69 per person

Please note Continental Breakfast is not available

Buffet Lunch | 12.00pm - 2.30pm

\$219 per person with 2 hours Beverage Package (Includes House Wines, Beers, Soft Drinks & Juices)

\$99 for Kids 5- 12 yrs old | \$29 for Kids 2-4 yrs old

10% off for Senior Citizens

A la carte Dinner | 5.30pm onwards

A la carte dinner menu can be found on our website and a 20% surcharge will be applicable.



CHRISTMAS DAY BUFFET

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
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- Build your own salad bar with assorted seasonal mixed salads & traditional condiments, chutneys & dips
 - Sliced continental meats including somerset ham, rare roasted beef, traditional 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 onion
- Lamb stew and green pea risotto

Dessert

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

A selection of New Zealand cheeses with roasted nuts, salted crackers and dried fruit

Freshly brewed tea and coffee





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