
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

