



Merry Christmas!

FESTIVE SEASON BUFFET

AVAILABLE FROM MID-NOVEMBER - DECEMBER 18TH - MINIMUM OF 10 PAX
\$40 LUNCH | \$49 DINNER

ANTIPASTO PLATTER

Sliced cold meats, assorted cheeses, sun-dried tomato, roasted eggplant, marinated mussels & shrimps, hummus & olives
Served with a selection of breads

SALADS

Feta, tomato, cucumber, capsicum & red onion, light olive oil
Roasted pumpkin & kumara, spinach & sweet mustard dressing

HOT BUFFET

Carved, glazed & baked champagne ham
Roast chicken pieces with cranberry sauce
Baked fish with spinach & dill cream sauce
Steamed seasonal vegetables
Olive oil & rosemary roast potatoes

DESSERT

Chocolate mud cake, chocolate sauce
Individual pavlovas, cream, kiwi fruit & passionfruit glaze
Mini lemon curd tarts
Seasonal fresh fruit salad
Whipped cream

TEA & COFFEE TO FINISH



Merry Christmas!

CHRISTMAS DAY LUNCH
\$150 PER PERSON | \$70 CHILDREN UNDER 10



TO START

Fresh selection of Artisan breads
Homemade dips



CARVERY

Champagne ham, honey & apricot glaze
Roast beef sirloin & red wine jus



PLATTERS

Continental - pastrami, roast beef,
chorizo & ham
Ocean - salmon pieces, prawns,
mussels, calamari & smoked salmon



HOT BUFFET

Sliced turkey breast, cranberry jus
Eggplant & tomato bake
Olive oil & rosemary roast potatoes
Steamed seasonal vegetables
Creamy mashed potato



SALAD BAR

New potato & herb, rocket & mint
Green leaf, honey mustard dressing
Tomato, basil & bocconcini, pesto
Roast pumpkin & kumara salad, hazelnut dressing
Pasta, sun-dried tomatoes, green beans & dried cranberries



DESSERT

Christmas rum trifle
Christmas pudding, brandy custard
Rich red velvet cake
Seasonal fresh fruit platter
Chocolate dipped strawberries
Ice cream & lolly station
Whipped cream, berry compote

TEA & COFFEE TO FINISH