

CHRISTMAS CELEBRATIONS

AT GRAND MERCURE AUCKLAND



CHRISTMAS DAY WITH VUE

MENU

\$120 per person • \$60 per child (5-12 years) • Under 5 years are free

Lunch Buffet: First seating from 12noon - 2pm • Second seating from 2.30pm - 4.30pm

Dinner buffet: First seating from 6.00pm - 8.00pm • Second seating from 8.30pm - 10.30pm

Glass of bubbles on arrival

SOUP

Spiced roast pumpkin and honey soup with mascarpone and crisp sage

SALADS & PLATTERS

Garden greens and herbs, selections of dressing, olives, cucumber, tomato, bell pepper, croutons, sprouts and seeds

Roasted beets with hazelnuts, balsamic dressing and goats' cheese salad

Miso quinoa and kumara salad with braised red Spanish onion

Roast marinade vegetables with pine nuts and olive oil

Avocado shrimp salad with capsicum and coriander dressing

Pork medallions, chicken liver pâté, calvados jelly, fresh berries

SEAFOOD

Home cured gravlax salmon, capers, red onion, dill mustard sauce

Local shucked oysters, lemon and shallot vinaigrette

Green lipped mussels in white wine

Tuna tataki with ponzu sauce

Poached whole prawns

FROM THE CARVERY

Roast turkey breast | beef rib eye | pineapple glazed Champagne ham

Selection of sauces: cranberry, mustard, apple sauce and jus

BUFFET

Baked Akaroa salmon on creamy leek

New potatoes with mint

Vegetable pappardelle

Traditional stuffing

Steamed vegetables with cheese béchamel

DESSERTS

Marinated strawberry, with mascarpone cream

Classic pavlova with cream, Kiwi and passion fruits

Steamed Christmas pudding with Guinness

Rum and raisin chocolate cheesecake

Cut fresh fruits

Eggnog with hazelnut biscotti

Traditional fruit mince pies



GRAND MERCURE
AUCKLAND