



## CHRISTMAS DAY BUFFET

\$149 per person | \$75 per child 5 - 12 years | 4 years and under free

First seating: 11.30am | Second seating: 2pm

### TO BEGIN

Selection of freshly baked Pandoro Bakery artisan breads served with dips, Roasted capsicum hummus & basil pesto, Marlborough sea salted butter & extra virgin olive oil

### CHILLED SOUP

Strawberry and tomato gazpacho, fresh basil, balsamic, celery

### SEAFOOD & CHARCUTERIE

Ora King whole smoked salmon & fillet.

Marinated New Zealand half shell green-lipped mussels

Cured meats, Spanish chorizo, salami, smoked chicken, marinated sliced Angus beef rump

Selection of chutney, relishes & condiments

### SALAD BAR

Otaki broccoli, fennel salad with almonds & sherry vinaigrette

Levin pumpkin, red quinoa, rocket & fig salad

Caesar salad with cos lettuce, streaky bacon, parmesan, boiled eggs & croutons

Baby spinach, beetroot, orange segments & feta salad

Shell pasta salad, basil pesto sundried tomato & Kalamata olives salad

### CARVING STATION

Glazed Champagne ham on the bone with Granny Smith apple relish & gravy

Canter Valley roast turkey breast with cranberry sauce & thyme gravy

### HOT BUFFET

Angus beef sirloin marinated with wholegrain mustard & Yorkshire pudding

Steamed Otaki seasonal vegetables with herb extra virgin olive oil

Meadows mushroom & assorted local vegetables

New Zealand roasted lamb leg with mint gravy

Crispy Agria potato, creamy cheese sauce with herb breadcrumb

### EDIBLE GARDEN DESSERT BUFFET

Chocolate truffles, chocolate brownie, Christmas pudding with vanilla custard

Kiwi pavlova, fresh seasonal fruit basket, chocolate dips strawberries

Mango panna cotta, Christmas pie, Chantilly cream, berry compote, passionfruit pulp

Selection of Kapiti cheeses with assorted crackers

Freshly brewed tea & coffee

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BOOKINGS ESSENTIAL: TEL: (04) 385 9829 OR EMAIL: H1991-SB1@ACCOR.COM

10% Accor Plus discount applies.

Pre-payment essential. If booking is cancelled within 72 hour a cancellation fee will apply.