



PULLMAN AUCKLAND

CHRISTMAS BANQUET MENU 2026

CHRISTMAS BANQUET BUFFET DINNER MENU

ENTREES

Smoked bacon and potato salad with chives and mustard dressing (NAG/DF)

Duck and chicken liver parfait, Brioche toast, fig chutney, cornichon

Quinoa, roasted vegetable salad, roasted bell peppers, courgette, mesclun, eggplant, carrot, and lemon dressing (NAG/ Vegan)

Rocket, pear and walnut salad with goat cheese and pomegranate (NAG)

Cold turkey salad with avocado, mixed green, cranberries, and mango dressing (NAG/DF)

Caprese board, fresh tomato, mozzarella, basil, salami, olives, melon, balsamic glaze

MAINS

Dijon mustard crusted beef sirloin with mushroom sauce, jus, chimichurri (NAG/DF)

Rosemary roast lamb, vine tomatoes and baby onion, garlic chips, gravy NAG/DF

Orange glaze pork belly, fresh shaved fennel, coriander

Baked salmon, coconut beurre blanc, cilantro and grilled lime (NAG)

Chicken parmigiano, Napoli, mozzarella, basil.

Wild mushroom risotto, truffle and asparagus (NAG/VEG)

Pumpkin gnocchi, spices tomato sauce, julienne of courgette, pinenuts (Vegan)

CARVERY

21 day dry aged scotch, béarnaise sauce

Honey glazed ham, pineapple and mustard sauce (NAG/DF)

Turkey sage and onion stuffing, cranberry and orange gravy

SIDES

Jasmine and wild rice pilaf, dried cranberries (NAG, Vegan)

Classic ratatouille, tomato sauce , fresh herb(Vegan)

Roasted baby potato, rosemary Sea salt

Green Bean almondine, toasted almond, lemon butter (NAG)

Seasonal root vegetables with honey mustard glaze (GF/DF/VEG)

Chefs seasonal garden vegetables (NAG/VEGAN)

DESSERTS

Cinnamon apple cheesecake (NAG)

Warm treacle pudding with anglaise

Traditional Christmas cake

Build your own berry Eton mess (NAG)

Chocolate whiskey yule log

Coconut mango pineapple white chocolate mousse cake

Malva pudding

Fresh seasonal fruits salad (vegan, NAG)

V VEGETARIAN

VE VEGAN

DF DAIRY FREE

NAG NO ADDED GLUTEN

NF NUT FREE





CONTACT US

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