



J A R D I N G R I L L

CHRISTMAS DAY

\$145 per person

SOFITEL BREAD STATION

House churned butter
French baguette
Mixed grain
Sourdough
Ciabatta

RAW BAR

Clevedon Coast oysters, mignonette sauce, lemon
Selection of Cloudy Bay clams
New Zealand Queen scallops
New Zealand green lipped mussels
Sashimi of salmon with wasabi, organic soy

COLD STATION

House smoked Albacore tuna
New Zealand langoustine
Steamed Tiger prawns
Cold strawberry soup, basil, black pepper
House marinated olives, lemon, rosemary

CHARCUTERIE STATION

Pickled vegetables, radishes, mini gherkins,
San Daniele (Italy)
Chorizo di salami (Spain)
Capocollo (Italy)

Menu continues...

FRENCH CHEESE STATION

Apricot compote, figs, fresh fruits, lavosh crackers, bread
Brie de meaux
Gorgonzola piccante
Comté
Aged cheddar

SALAD STATION

Mixed garden salad, French vinaigrette
Tomato salad, hand-pounded basil oil, balsamic
Cumin roasted carrots with goats' cheese and walnut salad
Pasta salad, basil pesto, summer greens, pine nuts and sumac
Ricotta, chargrilled zucchini, mint, white balsamic
Traditional potato salad, mustard, chives, pickles

HOT STATION

Warm roots vegetables, Canadian maple, toasted seeds
Truffled mac and cheese, gruyere
Rotisserie honey glazed whole Champagne ham, pineapple
Rotisserie lamb shoulder, rosemary, oregano and lemon

MAIN COOKED TO ORDER

(one main per person)

Char-grilled turkey breast, crushed potatoes, sautéed beans, cranberry, mints

or

Angus sirloin 200g cooked on wood fire, sauce béarnaise, pomme frites

or

Ora king salmon, fennel and preserved lemon risotto, green chilli gremolata, dill

or

Wood fired grilled cauliflower, almond, currants, mint

SWEET STATION

Christmas macaroons
Gingerbread cookies
Christmas Champagne peach trifle, vanilla custard
Mini pavlova, strawberry and kiwifruit
Petite cranberry frangipane tarts
Seasonal fruits skewers, Greek yoghurt
New season berries, strawberries, blueberries, raspberries