

Christmas Buffet

2023

Lunch 12pm to 2.30pm Dinner 6pm to 9pm

Complimentary glass of Bubbles on arrival

\$260 per person, \$140 Kids (5 years to 11 years old), 4 years and under FREE

Bread Station

Grissini Sticks Rosemary and sea salt focaccia Mixed grain Sourdough Brioche loaf Butter medallion

Seafood Bar

Oysters, mignonette sauce, lemon, tabasco Poached tiger prawns with Gribiche sauce Cloudy Bay clams NZ green lip baked mussels

Cold Station

Baked Mt Cook salmon Sashimi platter Ceviche and avocado mousse in martini glasses Bloody Mary shots Marinated olives, lemon, rosemary

Charcuterie Station

(House made pickled vegetables, radishes, cornichon, Cheese stuffed pimentos, pickled onions)

Prosciutto

Soppressa Paesana

Salami

Pastrami

Chorizo

Chicken Pate



Terrine Pork Rillette

Cheese Station

(Pear- saffron relish, fig chutney, fresh fruits and berries, Nuts and seeds, Quince Jelly, Assorted crackers)

Kapiti Brie Kikorangi Blue Smoked Pakari cheddar Aged cheddar Port Wine cheddar Gouda Marinated feta Garlic cream cheese

Salad Station

Jardin salad, bocconchini, aged balsamic vinaigrette
Corn, peppers, red onion and goat cheese
Italian potato salad
Fusilli, tomato, spinach, raisins, almonds, kewpie mayo
Classic Greek salad
Watermelon, mint and feta

Hot Station

Warm roots vegetables, maple syrup, toasted almonds
Saffron cauliflower gratin
Rotisserie honey glazed whole champagne ham, pineapple
Rotisserie lamb shoulder, garlic-rosemary, anise jus
Roast turkey with sage-onion stuffing and cranberry Jus

Main Cook to Order (one per person)

Catch of the day with creamed leek and chardonnay Beurre blanc
Or
Angus Sirloin 250g cooked on wood fire, café de Paris butter
Or
Wood fired grilled broccoli steak, cognac soaked currants, tzatziki, mint

Sweet Station

Bûche de Noël
Traditional eggnog
Christmas macaroons
Gingerbread man cookies
Xmas Pudding with cream anglaise
Mini Pavlova, seasonal berries, kiwifruit
Frangipane tart Seasonal fruits skewers, Chantilly.

