



Christmas Lunch Buffet

MÖVENPICK HOTEL WELLINGTON



Christmas Lunch Buffet

(PER PERSON \$ 169) (KIDS 109) 1



TO BEGIN

Selection of freshly baked Dough Bakery artisan breads & hummus & basil pesto, Marlborough Sea salted

COLD SOUP

Tomato & watermelon gazpacho, fresh b

COLD MEAT AND FISH SE

King whole smoked salm

Marinated New Zealand half shell

Cured meat: Spanish chorizo, salami, smoked chicke

Selection of chutney, relishes

SALAD BAR

Green leaf, shave fennel salad with roast slice

Honey glazed roasted roots vegetable

Caesar salad: cos lettuce, streaky bacon, parm

Baby spinach, beetroot, orange seg

Christmas Day Lunch Buffet

(PER PERSON \$ 169) (KIDS 109) 12.00 PM TO 14:30 PM



TO BEGIN

A selection of freshly baked Dough Bakery artisan breads and rolls served with dips, including roasted capsicum hummus and basil pesto, as well as Marlborough sea salted butter and extra virgin olive oil.

COLD SOUP

Tomato and watermelon gazpacho with fresh basil, balsamic, and a celery stick.

COLD MEAT AND FISH SELECTION

King whole smoked salmon & fillet.

Marinated New Zealand half shell green lip mussels.

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

Selection of chutney, relishes and condiments.

SALAD BAR

Green leaf and shaved fennel salad with roasted sliced almonds and sherry vinaigrette.

Honey-glazed roasted root vegetable salad with cranberries.

Caesar salad: cos lettuce, streaky bacon, parmesan, boiled eggs, and croutons.

Baby spinach, beetroot, and orange segment salad with feta.

Shell pasta salad with basil pesto, sundried tomatoes, and Kalamata olives.

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 whole grain mustard and served with Yorkshire pudding.

Lumina roasted lamb rump with mint gravy.

Meadows mushroom and mixed vegetable Wellington.

Steamed Ōtaki seasonal vegetables with herb-infused extra virgin olive oil.

Crispy Agria potato with creamy cheese sauce and herb breadcrumbs.

DESSERT

Whittaker's dark 72% Chocolate fountain with brownie, marshmallow, pretzel, lollies, fresh seasonal fruit basket, and chocolate-dipped strawberries.

Chocolate truffles and Christmas pie.

Christmas pudding with vanilla custard.

Kiwi Pavlova with Chantilly cream and passion fruit pulp.

Black Forest gâteau, Red velvet cake.

Selection of Kapiti cheeses with assorted crackers.

Freshly brewed tea & coffee.



Christmas Lunch B

(PER PERSON \$ 169) (KIDS 109) 12



TO BEGIN

Selection of freshly baked Dough Bakery artisan breads & hummus & basil pesto, Marlborough Sea salted

COLD SOUP

Tomato & watermelon gazpacho, fresh ba

COLD MEAT AND FISH SE

King whole smoked salmo

Marinated New Zealand half shell,

Cured meat: Spanish chorizo, salami, smoked chicke

Selection of chutney, relishes &

SALAD BAR

Green leaf, shave fennel salad with roast slice a

Honey glazed roasted roots vegetable

Caesar salad: cos lettuce, streaky bacon, parm

Rohy minsch, beetroot, orange sear

MÖVENPICK HOTEL WELLINGTON
345 The Terrace, Te Aro, Wellington 6001
h1991@accor.com | PH: +64 4 385 9829
<https://movenpick.accor.com/>

MÖVENPICK
HOTEL WELLINGTON