



JARDIN GRILL

Christmas Buffet Menu

LUNCH 12PM TO 2.30PM

Complimentary glass of bubbles on arrival

\$199 per person

\$120 for kids (5 years to 11 years old)

4 years and under FREE

Bread Station

Rosemary and sea salt focaccia

Baguette

Sourdough

Brioche loaf

Butter medallion

Beetroot hummus, pesto, and babaganoush, aged balsamic, EVOO (VG)

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, cornichons, cheese-stuffed pimentos, pickled onions)

Prosciutto

Soppressa paesana

Salami

Pastrami

Chorizo

Chicken pâté

Terrine

Pork Rilette

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.

GF / Gluten Free, V / Vegetarian, DF / Dairy Free, VG / Vegan



JARDIN GRILL



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

Port wine cheddar

Gouda

Garlic cream cheese

Salad Station

Jardin salad, bocconcini, aged balsamic vinaigrette

Corn, peppers, red onion, and goat cheese

Fusilli, tomato, spinach, raisins, almonds, kewpie mayo

Classic Greek salad

Hot Station

Warm root vegetables, maple syrup, toasted almonds (VG)

Catch of the day with lemon butter caper

Apricot-glazed champagne ham with caramelised apple

Roast chicken with sage-onion stuffing and cranberry jus

Black Angus sirloin with jus

Potato gratin (V)

Sweet Station

Bûche de Noël

Traditional eggnog

Christmas macaroons

Xmas pudding with crème anglaise

Mini pavlova, seasonal berries, kiwifruit

Vegan Snickers



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