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*la marée*

Joyeux Noël Grand Buffet Lunch  
*\$235 per person | \$95 per child (age 4-12)*

FRESHLY BAKED BREAD WITH ASSORTMENT OF DIPS

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NZ CHARCUTERIE AND FRENCH CHEESE PLATTER

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MARKET SEAFOOD

Queensland Blue swimmer crab  
Pacific oysters with shallot and sherry vinegar  
Mills Bay marinated mussels  
Smoked salmon, red onion, capers, horseradish and lemon  
Prawns with cocktail sauce

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Heirloom tomato salad with soft goats cheese  
Greek salad, olive, feta cheese and balsamic dressing  
Baby cos caesar salad with boiled egg, anchovies, parmesan and croutons  
Seasonal green salad and French vinaigrette

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LIVE STATION CARVERY

Honey bourbon glaze bordeaux champagne ham and apple sauce  
Bone-in Wakanui ribeye with peppercorn jus  
NZ free-range turkey with a pound of butter and cranberry sauce

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HOT

Oven-roasted salmon  
Lemon beurre blanc and heirloom tomato salsa  
  
Roasted baby gourmet potatoes, thyme and rosemary  
Seasonal green with hollandaise sauce  
Roasted root vegetables with maple glaze

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SWEET SPOT

Sofitel chocolate Bûche de Noël  
Chocolate cups and lollipops garden  
Christmas pudding with brandy crème anglaise  
Fresh berry salad  
Tropical log  
Peach and apricot beanies  
Summer pavlova  
Mulled wine and chocolate Christmas trees  
Christmas cookies

*Menu subject to market availability.*