

Christmas Lunch 2019

Lunch Buffet Left Bank Bistro

\$95.00 p/p, \$85.00 P/P Accor +

Soup

- Onion soup | melted gruyere crouton
- Lobster Bisque | Cognac cream

Entree

- Salad Caprese | Tomato | Buffalo mozzarella | fresh basil pesto | balsamic reduction V
- Shrimp | cocktail lime dressing | seasonal lettuce
- Chef salad | endive | cherry tomato | butternut squash spices | tofu | pine nuts V-GF
- Chevre Salad | water melon | feta cheese | mint | pine nut V
- Tuatua Oyster | soy wasabi dipping | lemon
- Charcuterie platter | pancetta | prosciutto | cheeses | condiments
- Quinoa salad | roasted vegetable | herbs | pistachio
- Gazpacho | green lip mussels | coriander | celery

Main course

- Vegetable Mushroom lasagne | tomato sauce | mozzarella cheese V
- Seared pan Akaroa Salmon | olives butter sauce | cherry tomato GF
- Grilled teriyaki marinated chicken breast
- Slow roasted lamb curry | carrot | coconut
- Summer vegetable V
- roasted pumpkin | fresh herbs V
- Roasted potato | kumara V
- Mashed potato | slow cooked onion | marjoram

Christmas Brunch 2019

Carving Station

- Whole roasted champagne ham | mustard gravy

Cheese plate

- Whitestone Cheeses | Camembert | Aged Cheddar | Blue Cheese | Baguette | crackers | nuts | dried fruits | spicy mango chutney

Dessert

- Valrhona chocolate Mousse | mint whipped cream | Grand Marnier sauce GF
- Crème Brulee | vanilla | pineapple chutney
- Date pudding | butterscotch sauce | red berries sorbet
- Tricolour Tapioca | mixed berries | roasted nuts
- Assorted Macaron
- fresh sliced fruit