# CHRISTMAS BUFFET LUNCH



# **CARVERY**

Whole pig & Pigs in Blankets (GFOA,DF)
Whole chicken stuffed with cranberry, walnut and sage stuffing

### **BAKERY & ANTIPASTO SELECTION**

Selection of freshly baked bread & dinner rolls (GFOA, DF on request)

Continental meats, various dips, marinated vegetables (GFOA, GF)

## SEAFOOD SELECTION

Whole Salmon, Oysters, Whole prawns, shrimp cocktail, Green lipped mussels, lemon, marie rose sauce (GFOA, DFOA)

# **POKE BOWL & SALAD SELECTION**

Selection of freshly sliced vegetables, sushi rice, tuna Sashimi, soy sauce, wasabi, pickled ginger, Japanese mayonnaise (GFOA, DF, VEG & VOA)

Quinoa, apple, orange, pomegranate salad (GFOA, VOA, VEG, DF)
Broccoli, beans, pumpkin, peas, mint, whipped feta dressing (GFOA, VEG)
Heirloom tomato, peach, basil, Bocconcini salad (GFOA, VEG)

#### **HOT SELECTION**

English mustard and orange glazed champagne Ham (GFOA, DFOA)
Chargrilled Bluenose, tomato, mango and lime salsa (GFOA, DFOA)
Vegetarian vol au vent, mushroom cream (VOA, VEG, DFOA)

Duck fat roasted potatoes (GFOA, DFOA)
Seasonal vegetable gratin (GFOA, VEG)
Honey roasted root vegetables (GFOA, VOA, VEG, DFOA)

### **DESSERTS**

Steamed Christmas puddings with brandy custard
Chefs Selection of petite four desserts
Seasonal fruit salad with local berries
Ice cream station for the kids

NZ Cheeseboard, fruit paste, crackers, grapes

Freshly brewed Vittoria coffee and a selection of Teas

Disclaimer: menu items may contain traces or come into contact with sulphites, cereals containing gluten, shellfish, eggs, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. We can cater for most dietary requirements with prior notice. For any special dietary requirements, please inform our staff.