




CHRISTMAS DINNER



SOUP

Seafood chowder



BAKER'S SELECTION

Selection of breads and dips

FROM THE COLD KITCHEN

Classic Caesar salad station

Roasted fennel, green bean salad with black olive mayo

Salad greens, ranch dressing, spiced sunflower seeds, quinoa

Gourmet green lipped mussels

Island style Ika-Mata

Whole cooked tiger prawns

FROM THE HOT KITCHEN

Roasted lamb shoulder, rosemary & thyme gravy, mint jelly

Oven baked fish fillet, kaffir lime and ploughman's vegetable relish

Baked turkey breast with cranberry stuffing

Farmhouse baked potatoes, roast vegetable medley

Eggplant Bake topped with bulgur wheat, cashew nut, baby spinach, ratatouille VG

Butternut Squash Wellington filled with vegan sausage, kale, lentil ragout, cranberry served with cauliflower and apple puree VG

FROM THE CARVERY

Honey & maple glazed champagne leg of ham, spiced apple relish

FROM THE PATISSERIE

Christmas steamed pudding with brandy anglaise

Pavlova topped with kiwifruit and berries

Fruit mince tarts

Bombe Alaska

Chocolate Eclairs

Almond & Coconut slice, ganache, raspberry marshmallow top, orange sorbet VG

Chocolate Mud Pudding served with almond milk custard VG

Selection of NZ Cheese and crackers with homemade relish

Tea & Coffee selection

