



# CHRISTMAS BUFFET \$65<sub>pp</sub>

## Entrées

Roasted summer butternut, garlic soup (v)

Home baked artisan breads (v)

*Herb infused butter*

## Salads

Chargrilled vegetables, Danish feta, cashew nuts (n/v)

Classic Caesar salad

Durum wheat pasta, sun-dried pomodori tomatoes, Turkish pine nuts, pesto genovese (n/v)

## Mains

Classic roast turkey, sage & onion stuffing, cranberry jus (n)

Grass fed beef sirloin minute steaks, NZ syrah jus (d/g/n)

Sea salt rubbed market fish, Italian gorgonzola cheese fondue (g)

Durum wheat pasta, Italian pomodoro tomatoes, roast summer vegetables, parmigiano reggiano (n)

New season perlas potatoes, minted sour cream (g/v)

## From the Carvery

Mānuka honey glazed champagne ham, English mustard

## Desserts

Traditional steamed Christmas pudding, cognac infused anglaise

Assorted cheese cakes (v)

Fresh summer fruit salad, crème chantilly (n/v)

## To Finish

Freshly brewed coffee & herbal tea selection

(d) dairy free (g) gluten free (h) halal (n) contains nuts (v) vegetarian