



# CHRISTMAS BUFFET \$79<sub>pp</sub>

## Entrées

Assorted bread display, basil pesto, baba ganoush, extra virgin olive oil

## Salads

Garden fresh mesclun leaves, cherry tomatoes, mung bean sprouts (g)

Mixed vegetable couscous tagine

Roast pumpkin, baby spinach & feta salad, coconut, sweet chilli, walnut (g)

Tomato, basil & feta salad

*selection of dressings & condiments*

## Antipasto

Wood smoked salmon, salami, pastrami, artichokes, olives, feta, sundried tomatoes,

marinated aubergine & pepper, grissini

*aioli, hummus, kalamata tapenade, basil pesto*

## Mains

Sage & onion stuffed turkey breast roulade, cranberry sauce

Slow cooked Canterbury lamb, minted jus (g)

Kumara rosti, minted pea puree

Vegetable lasagne (v/n)

Tuscan-roasted new season potatoes (g)

Steamed seasonal vegetables in garlic butter (g)

## From the Carvery

Clover honey & orange glazed rotisserie NZ champagne ham, Granny Smith jus, Dijon mustard (g)

## Desserts

Apple, sultana & currant mini pies

Traditional Christmas plum pudding, brandy anglaise

Petite fruit pavlovas

Fresh fruit salad, maraschino cherries (g)

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