

# CHRISTMAS DAY BUFFET

**Artisan breads**, olive oil, dips.

**Antipasto platter** - selection of cured meats, crayfish, cheeses, pickled vegetables, chutney, crackers

## Salads

Waldorf salad (GFI, V)

Caprese salad (GFI, VG)

Couscous salad (VG)

Garden green salad (GFI, VG)

Potato & egg salad (GFI)

## Seafood Selection

Classic shrimp cocktail, tomato, cucumber, lemon and Thousand Island dressing (GFI, DFI)

Cold smoked salmon, crispy capers, shallots, roe (GFI, DFI)

Scampi, pickled cucumber ribbons, lime (GFI, DFI)

Drunken Tua Tuas (GFI) • Baked mussels, confit garlic, Mornay sauce (GFI)

Kokoda – Fijian white fish ceviche. Tuna ceviche

## Mains

Herb, garlic & mustard beef sirloin, Pinot Noir jus (GFI, DFI)

Cranberry & apple stuffed turkey, cranberry jus

12-hour braised lamb shoulder, candied shallots, mint jus (GFI)

Baked Penne Parmigiana, mozzarella (VG)

Baked herb Parmesan crusted blue cod, sofrito (GFI)

New season minted Perla potatoes, garlic, thyme (GF, DF, V)

Summer asparagus with seasonal vegetables, herb & garlic infused olive oil (GF, DF, V)

## On the carvery

Mānuka honey glazed champagne ham, charred pineapple salsa, mustard gravy (GF, DF)

## Festive Desserts & Cheese

Pavlova roulade (GFI, V)

Christmas dark chocolate log (V)

Tiramisu slices

Black Forest gâteau, black cherries

Cream puffs

Christmas fruit cake

Tropical fruit salad with orange syrup (GFI, DF, V)

Chocolate fountain (GFI)

Vanilla Chantilly cream (GFI, V)

Selection of cheeses with crackers, dried fruits and condiments

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts

VGO = vegan option available | VO = vegetarian option available | DFO = dairy free option

available GFI O = gluten free ingredients option available

**We cannot guarantee the food preparation environment is free from traces of all allergens.**

**Please let our team know of any dietary allergies.**