

CHRISTMAS

DAY LUNCH BUFFET

SALADS

- Seared Barbecued Corn and Chorizo Salad (GF, DF)
- Potato Salad with Egg, Onion & Chopped Bacon (GF, DF)
- Rainbow Salad with Green & Red Cabbage, Carrots, Celery, Mesclun Lettuce
- Sweet Potato Salad with Mayo and Spring Onions (GF, DF)
- Ota Ika Mata with Tomato, Cucumber, Spring Onion, Lemon & Raw Fish in Coconut Cream (GF, DF)
- Half Shell Oyster with Sliced Lemons (GF, DF)
- Surimi Salad with Capsicum & Saffron Aioli (GF, DF)
- Half Shell Mussel Salad with Sweet Chilli Sauce & Sesame Oil (GF, DF)
- Whole Prawn with Sliced Lemon & Garlic Aioli (GF, DF)
- Whole Salmon Baked with Pesto & Lemon Pepper (GF, DF)

MAINS

- Seafood Chowder
- Selection of Hand-Crafted Artisan Breads & Dips
- Steamed Seasonal Vegetables: Broccoli, Cauliflower, Carrots, Cabbage (GF, DF)
- Mushroom Paella (GF, DF)
- Roast Trio with Pumpkin, Kumara & Potato (GF, DF)
- Green Thai Pork Curry with Green Beans & Baby Corn (GF, DF)
- Roasted Marinated Chicken Breasts with Mixed Herbs, Mushroom Sauce & Spinach (GF, DF)
- Seafood Medley with Baked Fish, Mussel & Shrimp (GF, DF)
- Carvery Selection: Champagne Ham, Turkey & Roast Beef with Homemade Bread Stuffing

DESSERTS

- Christmas Fruit Pudding with Custard, Creams & Ice Creams
- Assorted Cakes & Slices
- Homemade Trifles with Peaches
- Fresh Fruit Salad: Pineapple, Grapes, Kiwifruit, Orange, Apple, Pear, Watermelon (GF, DF)
- Assorted Flavoured Mousse
- Chocolate Roulade
- White & Dark Chocolate Strawberries (GF)
- Selection of Sauces: Chocolate, Strawberry, Passionfruit, Caramel & Fresh Whipped Creams (GF)
- Cheese Boards: Cheese, Crackers, Dips & Crostini