



# Christmas Eve BUFFET

ADULTS \$110

KIDS \$55

## SOUP

Parsnip and celeriac soup

Selection of baked breads and butter

## TO BEGIN

Mixed salad, with cos lettuce and Italian dressing

Clevedon oysters with sauce mignonette

Celery with wild mushroom, grapes, celery leaf pesto and pecorino cheese

Melon and rocket salad with candied seeds, prosciutto and ginger syrup

Chicken liver pate with port jelly and sour dough toast

Chacouterie board with a selection of cold meat, pickles, relish and breads

Selection of New Zealand cheese, fruits, nuts, fruit paste with manuka honey

## MAIN COURSE

Market fish with lemon caper sauce

Mussels, prawn cutlet, chives and lemon butter

Creamy garlic and onion potato gratin

Roast beef, bourguignon sauce, café de Paris butter and Yorkshire pudding

Thyme and honey roasted pumpkin and kumara

Creamy almond chicken

Honey glazed carrots and steamed broccoli



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## CARVERY

Turkey roll, sage and herb stuffing with apricot compote and cranberry sauce

Horopito roasted lamb leg with red currant jus

## DESSERTS

Traditional Christmas pudding with custard

Croquembouche tower

Buche de Noël

Vanilla and strawberry verrine

Green apple entremets

Raspberry cheesecake

Selection of ice cream and sorbet

## KIDS' CORNER

Pigs in a blanket

Chicken nuggets and fries