

CHRISTMAS DAY FEAST

CARVERY

Glazed honey & orange Christmas ham
Truffle mustard rubbed & slow cooked beef ribeye
Garlic & thyme roasted Canterbury lamb
Cranberry sage & bacon stuffing
Traditional sauces & condiments to match

HOT BUFFET

Venison, cranberry & merlot pie
Baked lemon & thyme chicken thighs
Marinated & fried crispy tofu
Grilled asparagus, hazelnuts, beurre noisette
Steamed summer greens, herb butter
Honey roasted baby carrots
Maple butternut, kumara & pecans

COLD BUFFET

Assortment of local & international
cheeses & charcuterie cuts
Marinated & stuffed mammoth olives,
our honeycomb, quince
Selection of crackers, breads & dips

Maple glazed hot smoked salmon sides
Marinated greenlip mussels
Kingfish ika mata coconut ceviche
Harissa & lime prawn cocktail

Caesar w romaine, crispy bacon,
parmesan & garlic croutons
Charred broccoli salad w sesame garlic dressing
Crunchy Mediterranean chickpea & kale salad
Roasted pumpkin, feta & baby spinach

DESSERTS

Classic kiwi pavlova
Manuka honey pannacotta
Raspberry white chocolate ambrosia
Pure South ice cream selection
Lemon meringue tarts
Chocolate cherry tortes
Strawberry rhubarb Christmas trifle
Christmas fruit mince pies

Brewed coffee &
tea selection

\$185PP

INCLUDING A GLASS
OF SPARKLING WINE

\$92PP

CHILDREN 5-12
YEARS

FREE

CHILDREN 0-5
YEARS

BLOODY MARY'S
BAR • LOUNGE • GRILL