

CHRISTMAS DAY MENU

INCLUDING A GLASS OF SPARKLING WINE

CARVERY

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

HOT BUFFET OFFERINGS

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

COLD BUFFET OFFERINGS

Assortment of local, Kiwi & 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
Honey mustard seed slaw
Classic kiwi potato salad

DESSERTS

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

BLOODY MARY'S
BAR • LOUNGE • GRILL