

# Christmas Dinner

## MENU

### HOT BUFFET

Glazed honey and orange Christmas ham

Garlic and thyme roasted Canterbury Lamb

Cranberry sage & bacon stuffing

Traditional sauces & condiments to match

Venison, cranberry & merlot pie

Baked lemon & thyme chicken thighs

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

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

Honey mustard seed slaw

Classic kiwi potato salad

### DESSERTS

Classic Kiwi pavlova

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

INCLUDING A GLASS OF SPARKLING WINE

