

# Christmas Lunch

## MENU

### CARVERY

Glazed honey and orange Christmas ham

Truffle mustard rubbed, slow cooked beef ribeye

Garlic and thyme roasted Canterbury Lamb

Cranberry sage & bacon stuffing

Traditional sauces & 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

INCLUDING A GLASS OF SPARKLING WINE

### COLD BUFFET OFFERINGS

Assortment of local & international cheeses & charcuterie cuts

Marinated & stuffed mammoth olives, our honeycomb, quince

Selection of crackers, breads & dip

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

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

