



CHRISTMAS MENU

ON ARRIVAL

a complimentary drink
charcuterie platter to share
cured meats, smoked salmon, grilled vegetables, olives
beetroot hummus, pretzels, bread sticks

ON THE BUFFET

five spice roasted pork belly *gf df*
slow roasted rib eye fillet *gf df*
garlic, rosemary, mustard seeds
honey glazed ham *gf df*
manuka honey, soy sauce, orange
baked market fish *gf*
beurre blanc, fried capers

ACCOMPANIMENTS

roasted new gourmet potatoes *gf df*
garlic, rosemary, sea salt
warm vegetables salad *gf df*
kumara, pumpkin, carrot, parsnip, red onion
kalamata olives, sundried tomato
potato salad *gf df*
creamy mayonnaise, seeded mustard, spring onion
mesclun salad *gf df*
tomato, cucumber, red onion, balsamic dressing
couscous salad
capsicum, cherry tomato, red onions, cucumber, parsley, feta
selection of condiments & sauces, bread rolls

ON THE DESSERT BUFFET

selection of petit fours
macaroon, chocolate cake, cheesecake
pavlova *gf*
whipped cream & strawberry
fruit salads *gf df*
seasonal fruits
selection of cheeses & condiments
blue white stone, gouda fenugreek, delice de bourgogne

