

CHRISTMAS DAY BUFFET MENU

PAVILION LUNCH & DINNER



FROM THE BBQ CARVERY

Honey Glazed Ham On The Bone

Minted baby potatoes, sweet
pineapple sauce

Slow Cooked Lamb Shoulder

Kumara & caramelised onion
gratin, rosemary jus

Maple Glazed Turkey

Cranberry stuffing, burnt orange,
orange & sage sauce

Suckling Pig

Plum leaf pickled onions,
spiced plum sauce

SALAD BAR

Buckwheat, quinoa, spring carrot,
edamame, green pea, spring onion,
chopped almond & pumpkin seed
grain salad

Dukkah roasted cauliflower & chickpea
salad with creamy avocado dressing

Green bean, walnut & parmesan salad
with soy sesame dressing

Farro, wild rice, feta, broccoli, currants
& charred corn

FROM THE SEA

Escarbeche Mussels

Sweet & sour green lip mussels
with charred lemon

Akaroa Barrel Smoked Salmon

Served with dill sour cream

Chimichurri Prawns

Chimichurri chargrilled prawns

Marinated Seafood Salad

Squid, mussels, prawns & baby octopus
marinated in citrus herb dressing

Sushi Platter

Assortment of sushi, served with soy
sauce & wasabi

ANTIPASTO BOARD

Selection of cured meats, NZ cheeses,
baby gherkins, marinated olives &
artisan breads & dips

DESSERTS

Pastry chef's selection
of tarts & cakes

Berry trifle

Sliced fresh fruit

Homemade Christmas pudding,
brandy custard

Ice cream & sweet bar

Please note that menu's may be subject to change due to availability and market conditions.