

## Christmas Lunch Buffet

\$47.50 per person

Minimum 30

### Selection Of Breads

Honey Baked Ham on the bone (GF, DF)  
with Cranberry Jelly and mustards

Lemon and thyme roasted chicken thighs (GF)  
Light creamy bacon and mushroom sauce

Summer vegetable curry, Fried Tofu (GF, DF, Vegan)

Aromatic Rice (GF, DF)

New Season potatoes (GF)

Roasted Broccoli, Courgette, Pea, Cous-  
Cous, Mint & Pesto  
(GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumpkin Seeds, Citrus Aioli

### DESSERT

Brown Sugar Pavlova (GF)  
Blueberries, Brandy Cream, Lemon Syrup

White Chocolate and Raspberry Tiramisu

Sticky Christmas Pudding  
Butterscotch sauce

## Christmas Dinner Buffet

\$62.50 per person

Minimum 30

### Selection Of Breads

Honey Baked Ham on the bone (GF, DF)  
with Cranberry Jelly and mustards

Lemon and thyme roasted chicken thighs (GF)  
Light creamy bacon and mushroom sauce

Summer vegetable curry, Fried Tofu (GF, DF, Vegan)

Aromatic Rice (GF, DF)

New Season potatoes (GF)

Roasted Broccoli, Courgette, Pea, Cous-  
Cous, Mint & Pesto  
(GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumpkin Seeds, Citrus Aioli

### DESSERT

Brown Sugar Pavlova (GF)  
Blueberries, Brandy Cream, Lemon Syrup

White Chocolate and Raspberry Tiramisu

Sticky Christmas Pudding  
Butterscotch sauce



## Premium Buffet

**\$87.50 per person Minimum 40 people**

### CHARCUTERIE PLATTER

Potted Smoked Salmon, Pulled Beef, Grilled Chorizo, Cured Meats, Cheese Selection, Cornichons, Olive Tapenade, Pesto, Mixed Olives, Crostini's, Grilled Toast

### MAIN

#### Seafood Skewers

White fish, prawns, Scallop

#### Glazed baked Salmon

#### *BBQ Ribeye*

Served Medium rare with Horseradish & herb salsa

#### Lemon and thyme roasted chicken thighs (GF)

Light creamy bacon and mushroom sauce

#### Baked ham on the bone

with cranberry jelly and mustard

#### BBQ asparagus

with lemon & garlic

#### New season potato's

Mint & butter glaze

### SALADS

Roasted Broccoli, Courgette, Pea, Cous-Cous, Mint & Pesto (GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumkin Seeds, Citrus Aioli

### DESSERT

#### Brown Sugar Pavlova (GF)

Blueberries, Brandy Cream, Lemon Syrup

#### Tiramisu

White Chocolate and Raspberry

#### Sticky Christmas Pudding



Butterscotch sauce