

Christmas Day Buffet Lunch Menu

(with a glass of bubble on the house)

{ \$89.99 pp }

Artisan bread rolls and butter
Rosemary and garlic roasted gourmet baby potato
Herb and butter tossed seasonal vegetables
Minestrone

Seafood Station (GF)

Smoked salmon, pickled onions,
caper berries, horseradish cream

Prawn Cocktail

Antipasto Platter

Cured meats, pickles, dips, cheddar and brie cheese, amaretto roasted nuts,
Fruit jam, Vegetable sticks and crackers.

Carvery Section (GF)

Manuka honey glazed Champagne Ham
Condiments

Cold Section

Pearl couscous salad, lemon peperomia, olive
tapenade, sundried tomatoes, herb tips (V)

Green leaf salad, tomato, cucumber, crumbled feta (V)
(GF)

Meat options

Chicken breast and crispy pancetta, merlot, and mushroom glazed

8 hour braised lamb shoulder with mint gastrique and jus

Fish option

Creamy salmon piccata with crispy capers

Vegetarian option

Ratatouille rigatoni, Pomodoro, and basil sauce

Sweet Section

Cranberry trifle

Fruit kebabs

Vanilla ice cream

Pavlova, vanilla Chantilly cream,
passion fruit

Boysenberry cheesecake

Christmas pudding with brandy custard