

Pre-Christmas LUNCH BUFFET

Every Friday from 20 November - 11 December | 12pm - 2pm

Adults: \$65 | Seniors (70+): \$59 | Children (5-12): \$35.50 | Children (0-4) Free



Freshly baked bread rolls, whole loaves with butter, honey

SOUP SELECTION

Seafood chowder, vegetarian soup of the day (V, GF).

SALADS

Caesar salad with all the condiments, mixed green leaves (V, GF), Asian slaw with fresh coriander, fried onions and mint, Greek salad (V, GF), asparagus, broccoli, avocado with sesame dressing, potato salad with chipotle, egg, aioli and pickles (GF), assorted dressing and condiments.

CHARCUTIERE

Sliced ham, smoked chicken, salami, pickles, local cheese selection with crackers, dried fruits, grapes and fruit paste, seafood selection, New Zealand shelled mussels, marinated fish with coconut, lemon, spring onion, prawn cocktail salad, smoked salmon with capers and lemon.

CARVERY STATION

Champagne ham, maple and honey glaze, whole grain mustard, roasted turkey, stuffing, cranberry sauce and gravy.

HOT CHAFERS

Steamed jasmine rice (V, GF, DF), sauté greens with extra virgin olive oil (V, GF, DF), lamb curry (GF) with poppadums, pickles and chutney, sweet and sour chicken
roasted potatoes and kumara with herbs and paprika (V, GF, DF), pasta with tomato, spinach, capsicums (VG), battered fish bites with tartare sauce.

DESSERTS

Chocolate mousse, tiramisu, vanilla panna cotta, whipped cream, berry compote, assortment of chef's selection sweet slices, Christmas pudding with brandy custard, fruit mice tarts, strawberry trifle, pavlova with fresh berries and fruit, selection of ice-creams, toppings, sauces, marshmallows and fresh fruits.

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies. (DF) Dairy Free, (GF) Gluten Free, (V) Vegan, (VG) Vegetarian



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