



# CHRISTMAS DAY

## LUNCH & DINNER BUFFET

ADULTS \$179 | YOUTH (12-17) \$79 | CHILDREN (5-11) \$59 | UNDER 5 FREE

*Including a Champagne or beer on arrival, wine or beer with your meal, and juice and soft drinks for kids.*

### SEAFOOD AND CHILLED SPECIALTIES

New Zealand green-lip mussels, white wine, garlic and parsley  
Poached prawn platter with classic Marie Rose sauce and lemon  
House-cured salmon, dill crème fraîche, capers and rye crisps  
Freshly shucked oysters, red wine vinaigrette

### ANTIPASTI AND SALADS

Bocconcini, heirloom tomatoes, basil and aged balsamic  
Selection of cold cured meats with pickles  
Broccoli, cauliflower salad, grapes, walnuts, green onion and mayo  
Baby leaves, cucumber, radish and Champagne vinaigrette

### ARTISAN BREADS

Selection of sourdough, focaccia and dinner rolls  
Whipped butter, extra virgin olive oil and assorted dips and condiments

### CARVERY

Traditional roast turkey with sage and onion stuffing, cranberry jus  
Honey-glazed Champagne ham, clove and orange



## MAINS

Slow-roasted Canterbury beef sirloin with rosemary jus  
Pan-seared market fish, lemon beurre blanc and fried capers  
Poached chicken breast with sliced peppers and ginger soy dressing  
Thai-inspired curry with seasonal Asian greens  
Spinach and ricotta baked cannelloni with crunchy walnuts  
Christmas-style pork ribs with cranberry BBQ sauce

## SEASONAL ACCOMPANIMENTS

Duck-fat roasted potatoes  
Maple-glazed carrots and parsnips  
Steamed green beans with almonds  
Truffle mac and cheese  
Steamed jasmine rice

## FESTIVE DESSERTS

Traditional Christmas pudding, brandy anglaise  
Dark chocolate yule log  
Vanilla bean pavlova with berries and kiwi  
Traditional brioche pudding with rum-soaked raisins and chocolate drops  
Spiced mince tarts  
Tiramisu  
Assorted cheesecakes  
Chocolate fondue with a selection of dipping condiments

## CHEESE STATION

Selection of New Zealand and imported cheeses  
Quince paste, dried fruits and crackers