

CHRISTMAS DAY BUFFET MENU

STARTERS

Chicken & Ham Terrine
Fig chutney, toasted brioche (GFO)

King Prawn Cocktail
Lemon, Marie Rose sauce,
cos lettuce (GF)

NZ Smoked Salmon
Potato salad, dill, crème fraiche, (GF)

Beetroot Tartar
Pickled red onion, pomegranate, herbs,
croutons (GFO)

Heirloom Tomato Salad
Cucumber, basil (GF, VG)

MAINS

Honey & Mustard Glazed Ham
Chipolata (GF)

Christmas Turkey
Sage & onion stuffing

King Ora Salmon
Roasted tomato & basil

Roast Beef Rib
Gravy, yorkshire pudding

Nut Roast
Mushroom & chestnut (VG)

SIDES

Charred broccolini,
toasted almonds (GF)

Roasted heirloom carrots, pumpkin
puree, pumpkin seeds (GF)

Duck fat roast potatoes,
garlic & rosemary (GF)

Glazed beetroot, horseradish cream,
crispy garlic, soft herbs (GF)

Smoked cauliflower cheese.
herb crumb (V)

DESSERTS

Christmas Pudding
Brandy sauce

Strawberry Pavlova
Kiwifruit compote, basil (GF)

Vegan Chocolate Delice
Mixed berry compote (VG)