

CHRISTMAS DAY BUFFET LUNCH

by Executive Chef, Hamish Neale

BREADS AND DIPS

Freshly Baked Artisan Breads
Dips, Pesto, Olive Oil, Balsamic Vinegar

SALAD BAR

Nicoise Salad
Green Beans, Tomato, Baby Potato, Smoked Olives,
Red Onion, Boiled Eggs, Frisee' Lettuce, Preserved Tuna

Strozzapreti Pasta
Green Peas, Broccoli, Pine Nuts, Crumbled Feta

Mozzarella, Vine Ripened Tomato
Basil, Balsamic Dressing

Mixed Salad Greens
Spring Onion, Radish, Cucumber, Sprouts, Sesame Dressing

SEAFOOD STATION

Shucked New Zealand Oysters
King Prawns
Green Shell Mussels
Cloudy Bay Clams
Cold Smoked Salmon
Hot Smoked Fish Fillets

Condiments to Compliment

CARVERY

Glazed Ham on the Bone
Brown Sugar, Cloves
Sage and Onion Stuffed Turkey Breast
Cranberry sauce

Whole Roast Beef Scotch Fillet
Yorkshire pudding and jus

Gravy, Mustards and Sauces



VEGETABLES

New Season Baby Potatoes
Mint Butter and Flaky Salt

Sauté of Asparagus, Brocolini
Hollandaise, Chives

Roasted Red Vegetable
Beetroot, Baby Carrots, Portobello Mushrooms, Red Onions,
Sherry Vinegar

DESSERTS

Chef's Petit Four Station
Christmas Mince Pies, Stolen & Panettone
Brandy Snaps

Classic Kiwi Pavlova
Whipped Cream, Passionfruit, Kiwifruit, Strawberries

Summer Berry Trifle
Vanilla Sponge, Custard, Cream

Christmas Plum Pudding
Brandy Double Cream

Kapiti Ice Cream Station

NZ CHEESEBOARD

New Zealand cheeses
Blue, Brie, Cheddars, Chevre, Washed Rind, Comte'
Lavish, Crackers, Dried Fruit, Nuts, Quince Paste

Please notify our staff of any
dietary restrictions or requirements.