

CHRISTMAS DAY *Feast*

Breads + Dip

Freshly Baked Salmon & Fennel Focaccia (g, sf)
Chive & Crème Cheese Spread, Salted Butter Quenelle, Miso Butter Whip (v, d)
Selection of Oils & Vinegars

Salad Bar

Watermelon Avocado (v, d), Niçoise Salad (sf, se), Nutty Coleslaw (v, d, n)
Waldorf Salad (v, d, n), Vegetarian Caesar Salad (v, d, g)
Agria Potato Salad, Bacon, Sour Cream (d, p)
Pasta Salad, Cherry Tomatoes, Olive, Capsicum, Basil (g, v)

Build Your Own Salad

Selection of Green Lettuce, Tomato, Artichoke, Shaved Parmesan (v, d)
Grated Carrot, Kidney Beans, Corn, Cucumber, Sprouts
Dressing: Lemon Vinaigrette (ve), Balsamic Vinaigrette (ve), Thousand Island Dressing (v,d)

Raw Bar

Tuna, Shrimp, Squid & Salmon (sf), California Style Inspired Rolls (sf, se)
Condiments: Soy Sauce, Pickled Ginger, Wasabi

New Zealand Seafood On Ice

NZ Pacific Oysters, Shrimp Cocktail (d), Smoked Salmon, Red Snapper Ceviche,
Green Shell Mussels, Lobster Crudo
Condiments: Lemon Wedges, Horseradish (d), Soy Sauce, Wasabi Mayo (d)
Lemon Gel, Tabasco, Cocktail Sauce (d)

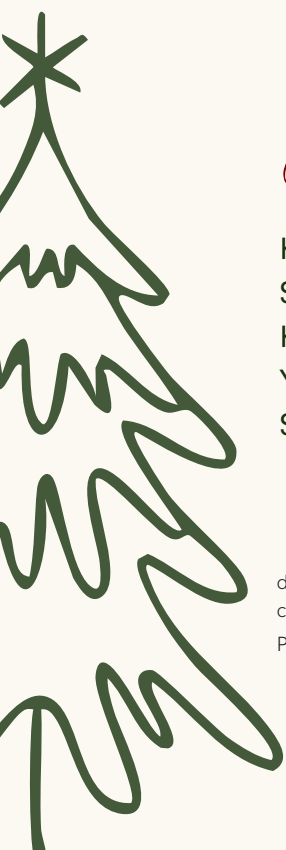
Carving Station

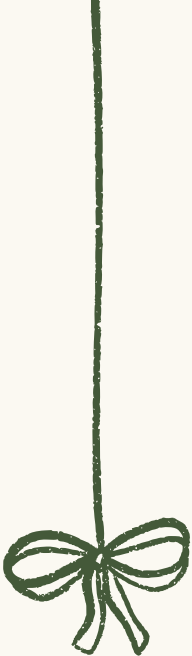
Kinloch Honey Glazed Pork Ham (p), Lumina Lamb Shoulder
South Island Grass Fed Beef Roast, Stuffed Butter Turkey (d)
Kinloch Honey Roasted Root Vegetables (ve), Roasted Potato & Kumara (ve)
Yorkshire Pudding (d, g, v)
Sauces: Red Wine Jus, Cranberry Jus, Mint Gravy

dietries: v - vegetarian | ve - vegan

contains: d - dairy | g - gluten | sf - seafood | se - seeds | n - nuts | p - pork | a - alcohol

Please notify our staff of any dietary restrictions or requirements.





Soups + More

Lobster Bisque (sf, d, a), Green Pea Soup (ve, n)
Condiments: Croutons (gf), Vegetable Chips (ve), lemon

Hot Dishes

Chicken Cordon Bleu, Spinach & Mozzarella (d)
Lamb Chops Provençal, Mint Sauce
Beef Short Rib, Mixed Mushroom Sauce (d)
Salmon, Tomato & Lemon Beurre Blanc (sf, d)
Grilled Red Snapper, Sauce Barigoule (sf)
Eggplant Parmigiana (d, g, v)
Artichoke & Broccoli Quiche (d, g, v)
Vegetable Lasagne (d, g, v)
Mashed Potatoes (d), Steamed Vegetables (ve), Grilled Tahina Cauliflower (ve)

Dessert Station

Marzipan Baked Apples, Baked Rhubarb Crumble (d, g), Praline Crème Brûlée (d)
Selection Of Ice Cream, New York Cheesecake (d, g), Mix Berry Trifle (d,g)
Cherry Panna Cotta (d), Yule Log (d, g, n), Classic Kiwi Pavlova (d)
Christmas Stollen (d, g), Seasonal Fruit Salad (ve), Christmas Cookies (d, g)
Chocolate & Vanilla Puffs (d, g), Mango (d), Pear (d)

New Zealand Cheese Station

Cold Smoked Pōhutukawa Red Cheddar, Hōhepa Danbo, Origin Earth
Pink & White, Hōhepa Blue, Cranky Goat Reginald, Remutaka Pass Snow
Brie, Mercer Walnut Bel Paso, Mercer Horopito & Kawakawa Gouda (d)

Accompaniments: Hand Crafted Preserves & Marmalades, Quince, Kinloch
Honeycomb, Crackers & Wafers (g), Assorted Nuts (n) & Seasonal Fruit

Kid's Station

Spaghetti Bolognese (g, d), Beef & Cheese Sliders (g, d)
Fried Chicken Sliders (g, d), Breadcrumbed Fish Bites (sf, g)
Chicken Popcorn (d)

Sides: French Fries, Curly Fries, Green Peas
Sauces & Dips (d)

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