

# Lunch Buffet Menu - Indulge in the Magic of Christmas Flavours



## GARDEN SELECTION

- Greek salad
- Casarecce pasta, pesto, pine nuts and kumara
- Caesar salad
- Courgettes, walnuts and orange with a honey dressing

## CHARCUTERIE

- Selection of Martinez cured meat, rillettes and pate  
Olives, romesco, crusty ciabatta, homemade pickles
- Bread selection

## HOT SECTION

- Roast potatoes and kumara with rosemary, olive salt
- Steamed seasonal vegetables
- Italian polenta with roasted mushrooms, Grana Padano, pepita oil
- Madras coconut rice

## FROM THE LAND

- Turkey breast with a cranberry gravy
- Honey glazed ham with apple cider gravy
- Seared sirloin with mustard and herbs
- Market fish in a coconut broth  
(BBQ tofu on request)

## FRESH FROM THE SEA

- NZ oysters
- Green lipped marinated mussels
- Prawns
- Smoked salmon

(Served with cocktail gazpacho, aioli, lemon and coriander mayonnaise)

## DESSERT

- French croquembouche
- Traditional Kiwi pavlova
- Christmas pudding served with butterscotch sauce
- House made macarons
- Brownie trifle
- Panacotta
- Seasonal fruit selection

## LE FROMAGE

- Selection of local cheese's and garnishes

# Beverage Package



## WINE'S BY GIBBSTON VALLEY

- 2022 G.V Collection Sauvignon Blanc
- G.V NV Methode Traditionelle
- G.V Collection Rosé
- G.V Collection Pinot Gris
- Gold River Pinot Noir

## BEER & CIDER

- Speight's Summit Low Carb Lager (tap)
- Little Creatures Pale Ale (tap)
- Corona
- Heineken
- Stella Artois
- Panhead Rat Rod Hazy IPA
- Speight's Summit Zero
- Macs Cloudy Apple Cider

## NON ALCOHOLIC

- Soft Drinks
- Juice
- Sparkling Water

## Christmas Lunch Buffet

**\$165 per person**

## Christmas Lunch Buffet For Children

**\$65 per person** (5-12 years old)

**Children under 5 years of age complimentary per paying adult**

## Beverage Package

**\$65 per person**

3 Hour Package