

CHRISTMAS MENU

GARDEN SELECTION

- Greek salad (GF, V)
- Casarecce pasta, pesto, pine nuts, spinach (V)
- Caesar salad
- Courgettes, walnuts, orange, and honey dressing (DF, V)
- Grilled broccoli, grapes, roasted pepper, parmesan and mandarin dressing (GF, V)

LE CHARCUTERIE

- Selection of Martinez cured meat, rillettes, and pâté
- Olives, romesco, crusty ciabatta, homemade pickles (V)
- Bread selection and cultured butter (V)

FRESH FROM THE SEA

- NZ oysters, green lipped marinated mussels, whole prawns (GF, DF)
- High Country smoked salmon selection with blinis and sauces (Served with cocktail sauce, aioli, lemon-coriander mayonnaise)

FROM THE LAND

- Roasted lamb chump with salsa verde and thyme gravy (GF, DF)
- Honey glazed ham and apple cider gravy (GF, DF)
- Seared sirloin with mustard, herbs (GF, DF)
- Market fish in coconut and broth (GF, DF)
- BBQ eggplant and tofu on request (DF, GF, V)

HOT SELECTION

- Roasted perla potatoes and purple kumara with rosemary butter (V)
- Steamed seasonal vegetables (DF, GF, V)
- Paris mash and truffle butter (V)
- Madras coconut rice (GF, DF, V)

DESSERT

- Christmas pudding served with butterscotch sauce
- French croquembouche (V)
- Passionfruit and strawberry pavlova (V)
- Macarons (V)
- Tiramisu (V)
- Panacotta (GF, V)
- Seasonal fruit selection (V)

LE FROMAGE

- Kawarau blue, Lindis Pass brie, aged smoked cheddar (V)
- Condiments and crackers (V)

Adult: 18 Years Old and Above

Christmas Buffet + 2 Hour Beverage Package \$224.00 Per Person

Adult: 12 - 17 Years Old

Christmas Buffet + 2 Hour Non Alcoholic Beverage Package
\$175.00 Per Person

Child: 5 - 11 Years Old

Christmas Buffet + 2 Hour Non Alcoholic Beverage Package
\$109.00 Per Person

Infant: 4 Years Old and Under

Free of Charge

Online Bookings are Essential

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