

# A Culinary Journey: Christmas Buffet 2024

Indulge in a festive spread designed to delight every palate. From freshly baked bread to gourmet seafood, succulent meats, and decadent desserts, our menu has been crafted to offer something for everyone. Glass of champagne, beer or soft drink on arrival

## BAKERY

Selection of warm baguette, garlic bread, sourdough, wholemeal, and ciabatta rolls (V)  
Spreads, dukkah, balsamic vinegar and olive oil  
Margarine and kiwi butter

## AMUSE BOUCHE

Goat cheese spheres with salmon caviar and spinach tuille on toasted crostini  
(vegetarian and dairy-free options available)

## SOUP STATION

Lobster bisque with sourdough country loaf croutons, goose fat roast potatoes  
and new season fennel with dill

## CHARCUTERIE

Cured meats: prosciutto, salami, ham, chorizo, capicola, soppressata, and sausages. Served  
with grilled marinated vegetables, cheeses, sundried tomatoes, olives, cornichons, and breads  
Accompanied by balsamic vinegar, beetroot hummus, olive oil, and tapenade (VO)

## SALADS

Greek salad (VG, GF)  
Asparagus, bean and sweet corn salad with cherry tomato and bean shoots (VG, GF, DF)  
Salad of mixed leaves, shredded vegetables, nuts, and seeds (V)  
Grilled horopito sweet potatoes with roast beets, blue cheese, pine nuts, mint, rocket  
and candied walnuts (V, GF)  
Classic Kiwi Caesar salad with grilled kawa kawa chicken, bacon, anchovies and focaccia croutons  
Quinoa, chickpeas, peppers, and baby spinach with citrus dressing (V, GF)

## GRAZING STATION

Vegetable, chicken and lamb skewers with peanut butter, lime, chilli, cucumber, garlic dip and  
kumara wedges  
Smoked and cured pork terrine with roasted pear, cranberry and new season asparagus (GF)  
Vegetable frittata with tomato kasundi (GF, VEG)

## SEAFOOD STATION WITH ICE SCULPTURE

Oysters natural  
Southern clams  
Queen scallops  
Cloudy bay clams  
Fennel and dill marinated prawns  
Akaroa smoked salmon  
Herb-crusted fresh tuna  
Pacific island-style squid  
Trio of Fish: tuna loin, Ora king salmon and king fish Japanese ceviche (DF)

## MAINS

Roast scotch fillet with shallot jus and rosemary (GF, DF)  
Poached chicken breast with leeks, mushrooms, confit garlic, blistered cherry tomato, roast game  
bird and Manuka honey reduction (GF)  
Hawke's Bay roast leg of lamb with seaweed, braised red cabbage with minted pea salsa (GF)  
BBQ smoked pork belly rubbed in paprika spices, broccolini and whole grain mustard jus (GF, DF)  
Pan-seared salmon with saffron beurre blanc and chives (GF)

## SIDES

Macaroni cheese with white truffle and wild mushrooms (VEG)  
Herb-roasted Jersey benne potatoes with sea salt and extra virgin olive oil (VEG, GF, DF)  
Yorkshire pudding  
Steamed seasonal vegetables with pumpkin seeds and olive oil (V, VE)

## CARVERY

Christmas champagne ham, pineapple, apple, and cinnamon sauce with condiments (GF)  
Roast turkey with pomegranate, leek, cinnamon, and cranberry jus (GF)

## SWEETS

Chocolate fountain with dipping fruits and marshmallows  
Christmas mince pies  
Mini éclairs with vanilla custard and chocolate  
Vegan raspberry cheesecake (GF, VEG, VEGAN, DF, No Nuts)  
Vegan chocolate snickers (GF, VEG, VEGAN, DF, No Nuts)  
Kiwi Pavlovas  
Mini trifle with Central Otago cherries  
Apple crumble with toffee sauce and coconut crumble  
Mini key lime pie with tequila cream  
Chocolate panforte  
White chocolate cheesecake with matcha  
Manuka honey and summer berries cheesecake  
Nana's own Christmas pudding with brandy custard  
Locally selected cheese with accompaniments  
Crackers, lavosh, and fresh bread  
Sliced seasonal fruit platter with vanilla honey yoghurt (V, GF)

**LUNCH**  
**11.30AM - 5PM**  
**(LAST BOOKING AT 3PM)**

\$175 per Adult / \$45 Children (6-12 Years Old) / Under 5's eat for free  
Additional 2-Hour Premium Beverage Package: \$49 per Adult