

Christmas Menu

Base Menu Option

One Carvery, one main, two sides, two salads and two desserts
\$35.00 per person

Included in all options:

- Baker's baskets of gourmet breads with butter
- High quality cutleries

Please note that the menu does not include:

- Tea & Coffee
- Buffet table and table cloth, please ensure these are provided

Optional Extras of Vegetarian Option, Mains, Salads and Desserts

\$1.50 per person

From the Carvery

New Zealand's first class Lamb leg
With thyme & garlic, Served with minted gravy

Honey glazed ham on the bone
Served with seed grain mustard and gravy

Mains from the buffet

Salmon Medallions,
Dusted with Moroccan seasoning and served with lime & coriander salsa

Roast Chicken,
Whole tender chicken flavoured with sage and garlic, with cranberry sauce

Seafood Mornay,
A selection of seafood poached in a creamy white wine sauce

Vegetarian Options

Mediterranean lasagne
Layers of grilled vegetables sandwiched between pasta sheets finished with a rich tomato basil sauce top with mozzarella

Creamy Pasta Bake
Bite sized pasta baked in a creamy bacon mushroom sauce topped with cheese

Greek Eggplant Moussaka
Layers of potato, eggplant and tomatoes sandwiched between rich tomato sauce and topped with feta cheese

Side Dishes

Gourmet potatoes

Boiled potatoes flavoured with creamy mint sauce

Roast pumpkin

Pumpkin flavoured with nutmeg and sage and roasted till golden

Roast kumara

Sweet potato flavoured with lemon pepper seasoning and roasted till golden

Medley of seasonal vegetables

Fresh seasonal vegetables steaming hot liaison with butter

Broccoli and cauliflower Mornay

Lightly-steamed vegetables coated in a white Cheddar Mornay sauce and baked with a crusty topping

Minted peas

flavoured with creamy mint sauce

Honey glazed carrots

Lightly-steamed baby carrots, then glazed in butter, orange juice and sugar

Optional Extra

Marinated mussels

Succulent greenshell mussels gently steamed then marinade in a garlic tomato dressing

Prawns with cocktail sauce

Succulent king prawns gently steamed then marinade in with chili, coriander, garlic lemon and olive oil

Baby shrimps with Marie Rose sauce

Pre-prepared shrimps with a blend of tomatoes, mayonnaise, Worcestershire sauce, lemon juice and pepper

\$2.00 extra per person per choice

Salads

Garden green salad

Assorted garden greens topped with shredded vegetables and dressed with house dressing

Waldorf salad

Fresh apples, celery, and walnuts, dressed in mayonnaise

Sundried tomato pesto and pasta salad

Al dente cooked pasta mixed with Mediterranean vegetables and coated with a rich tomato and pesto dressing

Egg and celery salad

Creamy egg salad with celery, spring onions, bell peppers dressed in a light curry mayonnaise dressing

Greek salad

A rustic salad consisting of pieces of tomatoes, cucumbers, onion, feta cheese, and Kalamata olives, seasoned with salt, oregano, and dressed with olive oil and red wine vinaigrette

Tropical pasta salad

Fruity, coconut flavoured pasta salad with Mediterranean vegetables, raisins, and pine nuts

Desserts

Mini Pavlova

Small decadent pavlova served with raspberry coulis and Chantilly cream

Chocolate éclairs

Crispy choux pastry filled with Chantilly cream dipped and coated in chocolate

Steam pudding with brandy sauce

A rich fruit cake steamed with real brandy cream sauce

English Trifle

layers of sponge cake soaked in sherry wine with assorted poached fruits, flavoured jelly and topped with custard.

Tropical fruit salad

Fruits of the season, diced to bite sized pieces immersed in orange juice syrup

Carrot Cake

Sweet and moist spice cake, full of carrots and toasted nuts, covered in cream cheese icing

Chocolate mud cake

Layers of dark chocolate ganache and chocolate fudge frosting

Brandy snaps

A light cannoli-like cylindrical cookie filled with Chantilly Cream