

# 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