



## CHRISTMAS FESTIVE FEAST \$119 per person

---

*\*Includes a complimentary glass of bubbles*

### SOUP STATION

---

seafood chowder (GF)

### BAKERS STATION

---

selection of breads including – Ciabatta, grain loaves and dinner rolls with butter, oil and pesto (DF, GF options available)

### COLD DISHES

---

- classic Caesar salad station
- roasted fennel, green bean salad, pomegranate, green goddess dressing (DF, GF, V, VE)
- salad greens, miso & roasted sesame dressing, spiced sunflower seeds and quinoa (DF, GF, V, VE)
- gourmet green lipped mussels (DF, GF)
- island style Ika-Mata (DF, GF)
- whole cooked lemon tiger prawns (DF, GF)

### HOT DISHES

---

- roasted lamb shoulder, rosemary and thyme gravy, mint jelly (DF, GF)
- oven-baked fish fillet, kaffir lime and ploughman vegetable relish, spinach (DF, GF)
- baked turkey breast filled with savoury cranberry stuffing, rich pan gravy
- farmhouse baked potatoes, roast vegetable medley (DF, GF, V, VE)

### PLANT BASED

---

- butternut squash wellington, vegan sausage, kale, lentil ragout, cranberry, roasted cauliflower, apple puree (DF, GF)
- eggplant moussaka, bulgur wheat, cashew nut, baby spinach, ratatouille (DF, GF)

### CARVERY

---

- honey and maple glazed champagne leg of ham, spiced apple relish (DF, GF)

### PATISSERIE

---

- Christmas steamed pudding with brandy anglaise
- pavlova topped with kiwifruit and berries
- fruit mince tarts
- Bombe Alaska
- brandy snaps filled with cream chantilly
- chocolate mud pudding (VE)
- almond coconut slice (VE)
- NZ cheese selection with homemade relish, crackers
- selection of tea and coffee