



Christmas MENU

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Selection of freshly baked breads & selection of dips (V, DF)

Creamy seafood chowder (NF)

Antipasto selection w/ cured meat, chorizo, gherkin, capers, sundried tomatoes, olives, selection of cheese, crackers & grissini

Salads

Potato salad w/ red onion, chives, bacon, whole grain mustard & aioli (GF, DF, NF)

Tomatoes, cucumber, charred corn salad and mustard & lemon dressing (V, VG, DF, GF, NF)

Paprika roasted kumara, chorizo sausage salad w/ orange & pickled red onion (DF, GF, NF)

Tossed watercress, peanuts, avocado, orange & pomegranate (V, VG, DF, GF)

Garden salad (V, VG, DF, GF, NF)

Selection of dressings & condiments

Seafood

Beetroot cured salmon side w/ pickled cucumber & ginger (DF, GF, NF)

chili prawns, avocado, charred witlof & pickled radish (DF, GF, NF)

Marinated mussels w/ sweet chili & coriander (DF, GF, NF)

Shucked oyster, lemon, Tabasco, bloody Mary (DF, GF, NF)

Mains

Slow roasted beef sirloin w/ charred balsamic shallot, flat mushrooms, Jus (GF, NF)

Roasted turkey w/ cranberry stuffing & a port wine Jus (NF)

Crisp skin pork belly with caramelised apple (DF, GF, NF)

Pan seared salmon w/ fresh lime salsa (DF, GF, NF)

Panache of seasonal vegetables w/ rosemary & olive oil (V, VG, DF, GF, NF)

Roasted potatoes, thyme w/ garlic butter (V, GF, NF)

Carvery

Maple glazed champagne ham (DF, GF, NF)

Rosemary & garlic roast lamb leg, mint sauce (DF, GF, NF)

Dessert

Warm apple pie, vanilla custard (V, NF)

Sticky date pudding w/ butter scotch sauce (V, NF)

Mini strawberries panna cotta chocolate cup (V, GF, NF)

Selections of macarons (V, NF)

Mini Pavlova, mango cream, passionfruit coulis (V, GF, NF)

Seasonal fruit platter (V, VG, DF, GF, NF)

To Finish

Tea & coffee

Christmas pies