

# CHRISTMAS AT PULLMAN AUCKLAND

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## INTERNATIONAL AND LOCAL BREAD SELECTION

Assorted butter, truffle butter, roasted garlic butter, beurre noisette, red wine and shallots butter, kimchi butter

## INDULGENT SEAFOOD SELECTION

Fresh oysters with classic strawberries mignonette, zesty marinated prawns, New Zealand mussels with chilli salsa, lemon calamari with sriracha aioli.

## NEW ZEALAND SALMON PLATTERS

Hot smoked salmon, lemony cream cheese, pickled cucumber, red onion. Salmon gravlax, mascarpone cream, beetroot chutney, shaved fennel, baby capers

## PULLMAN GRAZING TABLE

Selection of Charcuterie, International and local cheese, marinated olives, assorted dips, pickled and fresh vegetables, olive oil, nuts, crackers.

## ASSORTED SUSHI SELECTION

Assorted sushi with wasabi, pickled ginger, soy sauce

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## THE CHRISTMAS WHOLE CHAMPAGNE HAM CARVERY

*Whole champagne ham, caramelised pineapple, grilled orange, wholegrain mustard, gravy*



# STARTERS

## ROASTED POTATO SALAD

Crispy bacon, fresh herbs, Dijon mustard dressing

## WALDORF SALAD

Smoked chicken, crunchy apple, celery, toasted nuts, and walnut aioli

## ROCKET, PEAR AND WALNUT SALAD

With goat cheese and pomegranate

## COLD TURKEY SALAD

Avocado, mixed green, cranberries and mango dressing

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# MAINS

## PORCHINI BUTTER ROAST BEEF SIRLOIN

With pickled, peppercorn sauce (gf)

## TARRAGON CHICKEN POT PIE

With filo pastry

## BBQ PORK RIBS

Apple and cabbage slaw (gf/df)

## ROSEMARY INFUSED ROAST LAMB CHOPS

Vine tomatoes and baby onion, infused thyme jus

## GRILLED SNAPPER

Braised fennel, leek with ginger butter sauce (gf)

## ROASTED TURKEY

Cranberry and apple stuffing, brandy gravy (gf)

Dietary Indicators:

V] Vegetarian [VG] Vegan [DF] Dairy Free [GF] Gluten Free

# SIDES

## EGGPLANT, COURGETTE, ROAST PEPPER MOUSSAKA

With nutty parmesan basil pesto (gf/v)

## BAKED CREPES

Mushroom ricotta and spinach (v)

## BAKE NEW BABY POTATOES

Garlic butter and truffle parmesan (gf)

## RAINBOW ROAST SEASONAL GARDEN VEGGIES

Fresh herbs and confit garlic (gf,df,vg)

## STEAMED MIXED VEGETABLES

Braised fennel, leek with ginger butter sauce (gf)

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# DESSERTS

## CHRISTMAS PUDDING WITH BRANDY ANGLAISE

With pickled, peppercorn sauce (gf)

## BANOFFEE PIE

With filo pastry

## BLACK FOREST CHEESECAKE

Apple and cabbage slaw (gf/df)

## SPICED STEAM PUDDING WITH ANGLAISE

Vine tomatoes and baby onion, infused thyme jus

## MIXED BERRY VANILLA CHANTILLY PAVLOVA

Braised fennel, leek with ginger butter sauce (gf)

## GINGERBREAD AND DARK CHOCOLATE YULE LOG

## CHRISTMAS MINCE TART