



la marée

CHRISTMAS DAY BUFFET

Salads

Classic Caesar

With Garlic Croutons, Parmesan and Dressing

Baby Greens

With marinated Artichokes and pickled Cucumbers

Dried Cranberries

Spiced Cashews, Toasted Sunflower Seeds

Blue Cheese Dressing

Balsamic Vinaigrette and Orange Champagne Salsa

Beef Tenderloin Thai Salad

Cous-Cous Martini

With Duck Confit and Tomato-Orange Salsa

Crabmeat and Avocado Thai Salad

Smoked Salmon

Traditionals Condiments

Cold Meats & Cheeses

Presentation of International Cheeses

With Port Poached Figs, Dried Fruits and Nuts

Sliced Serrano Ham & Cold Meats Board

Marinated Olives

Selections of Breads & Butter

Chilled Raw Bar

Jumbo Lump Crab

South Island Oysters

Home Steamed Prawns & Crab Claws

Lobster Tail

Prik Nam Phla

Cocktail Sauce, Cognac Sauce,
Cognac Remoulade and Mignonette

Lemons & Lemon Wedges

Carving Station

Roasted Leg of Lamb

Rosemary Jus and Oven-Roasted Rosemary Potatoes

Roasted Turkey

Cranberry Relish and Tarragon Aioli

Corn Bread Stuffing

With Dried Cranberries and Walnuts

Soup

Mushroom & Truffle Scented Bisque

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Executive Chef and we will endeavour to meet your requests.





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CHRISTMAS DAY BUFFET

\$255 | \$115 (6 - 12year)

Mains

Lobster Tail
With Lime Sauce

Pan-Seared Filet of Market Fish

Fried Garlic Prawns
With Fresh Herbs

Roasted Salmon Filet
With a Caper Beurre Blanc Sauce

Grilled Beef Tenderloin
Cabernet Jus

Braised Lamb Shank Ossobuco

Seared Veal Loin
Port Wine Sauce

Smoked Salmon
Traditionals Condiments

Braised Red Cabbage
Apples & Raisins

Creamy Polenta
Parmesan Cheese & Asparagus

Truffled Mashed Potatoes

Sautéed Gnocchi
Parmigianino Sauce

Porcini Risotto

Seasonal Vegetables
Herb Butter

Pastry Buffet

Blueberry-Pear Cobbler

White Chocolate Mousse
With Caramelized Chestnut

Christmas Bread Pudding

Ginger Crème Brulee

Chestnut & Blackcurrant Mousse

Strawberries Panacotta

Champagne & Raspberry Jelly

Hot Chocolate & Homemade Mashmallow

Bûche de Noël

Traditional Stollen

Panettone

Nougats

Chocolates

Cookies

