# CHRISTMAS DAY BUFFET MENU

# \$179 PER PERSON

#### INTERNATIONAL AND LOCAL BREAD SELECTION

Assorted butters, olive oil and dips

#### **RAW BARS**

Sushi and Sashimi Bar - 2 types of daily catch fish, selection of Maki Rolls, condiments Caprese Boards - Heirloom tomatoes, mozzarella, pesto, basil, Prosciutto, melons, Comte (nga) Oyster & Seafood Bar - Oysters, Japanese Octopus, salt and pepper squid, herb mussels (nga,df)

#### THE CARVERY

Honey glazed ham, pineapple & mustard sauce (nga/df)





@pullmanauckland

## **STARTERS**

#### **SMOKED BACON & POTATO SALAD**

Chives, mustard dressing (nga/df)

### QUINOA, ROASTED VEG SALAD

Roasted bell peppers, courgette, mesclun, eggplant, carrot, lemon dressing (nga,df)

## ROCKET, PEAR AND WALNUT SALAD

Goat cheese and pomegranate (nga)

#### COLD TURKEY SALAD

Avocado, mixed green, cranberries and mango dressing (nga,df)

## **MAINS**

#### HERB CRUSTED BEEF SIRLOIN

Mushroom sauce, jus, chimichurri (nga)

#### **ROSEMARY ROAST LAMB**

Vine tomatoes, baby onion, garlic chips, gravy (nga,df)

### MISO GLAZED SALMON

Pickled cucumbers, grapefruit, Miso sauce (nga,df)

#### CHICKEN PARMIGIANO

Napoli, Mozzarella, herbs, pickled exotic mushrooms

#### TURKEY SAGE AND ONION STUFFING

Cranberry, orange gravy

#### PUMPKIN GNOCCHI

Spiced tomato sauce, courgette tagliatelle, pinenuts (vg)





# **SIDES**

#### WILD RICE AND CIDER

Cranberry pilaf with Harissa yoghurt (nga/v)

## VICTORIA WELLINGTON

Puff pastry with Ratatouille, mushroom and ricotta

#### **BOULANGERE POTATOES**

(nga,veg)

# SFASONAL ROOT VEGETABLES

Honey mustard glaze (gf,df,veg)

## **CHEFS SEASONAL GARDEN VEGETABLES**

(nga,df,veg,vg)

# **DESSERTS**

LEMON MERINGUE YULE LOG

**BERRY PAVLOVLA** 

**CARROT CAKE** 

MINCE FRUIT CAKE WITH MARZIPAN

BANANA BISCOFF CREAM CAKE

(vg)

**BLUEBERRY CHEESECAKE** 

(nga)

**BLACK FOREST** 

(nga)



