

Selection of freshly baked breads with dips, marinated olives and feta (5 breads / 5 dips)

### **Chilled Seafood**

Freshly shucked oysters, fresh lemon

Cooked whole prawns

NZ Mussels

Clams

Home cured salmon, caper berries, shallots

### **Dressings**

*Vietnamese ngoc nan*

*Sherry vinaigrette*

*Tartare sauce*

*Lemon and Herb Mayo*

*Cocktail sauce*

### **Cold Section**

Charcuterie selection – Assortment of salami, prosciutto, pastrami, smoked ham

*Selection of mustards, dill pickles*

### **Salads**

German potato salad, scallions

Roasted cauliflower, chickpeas, lemon and Spanish onions

Quinoa, grapes and kale salad with yogurt dressing

Bacon and Brussels sprouts salad and balsamic onion dressing

Red wine poached pear, roquette, blue cheese dressing and walnut

### **Kids**

Fish goujons

Chicken nuggets

Fries & Wedges

### **Carvery**

Roasted turkey breast with stuffing

Honey and bourbon glazed ham

Slow roasted whole beef striploin

Duck fat roast potatoes

Yorkshire pudding

Gravies – Cranberry, Apple, Thyme

### **Hots**

Steamed market fish, dill mousseline, fresh lemon

Hazeldene chicken fricassee with forest mushrooms and truffle oil

Truffle Mac n Cheese

Roasted summer squash, fresh herbs

Lemon myrtle steamed vegetables

Spinach and ricotta tortellini, smoked tomato fondue

### **Desserts**

Christmas pudding, vanilla custard, brandy crème

Selection of mini cakes and tarts

Assorted eclairs

Mini Pavlovas

Tuscan orange cake, pistachios

Rich chocolate mousse, spiced berries, chocolate pearls

Mince pies

Stollen

Australian cheese, quince paste, crackers

Christmas trifle

Stewed fruits

***\*Please note this menu is subject to change and based on supplier quality and availability***