



CHRISTMAS BUFFET MENU

Roast Leg of Pork with Sage & Apple Stuffing

Roast Turkey with Brandy Prunes & Cranberry Sauce

Carved by Our Chef

MAIN BUFFET

Platter of Glazed Champagne Ham

Moroccan Lamb Tagine with Coriander Yoghurt

*Gourmet New Season Potatoes Roasted with Garlic, Rosemary &
Rock Salt*

*Glazed Golden Kumara with Green Beans, Caramelized Pecans,
Citrus Dressing*

Steamed Minted Peas

Seafood Platter with King Prawns, Sautee Scallops & Half Shell

Oysters with Lemon Wedges, Soy & Wasabi

Two Seasonal Salads

Basket of Fresh Bread Selection

SWEET ENDINGS

*Traditional Christmas Pudding with Orange Scented Anglaise &
Brandy Butter*

Double Chocolate Mud Torte with Fresh Berries & Cream

Mini Christmas Mince Pies

Freshly Brewed Tea/Coffee

