



SUMMER BREEZE BUFFET

FROM THE CARVERY

Orange & Mint Glazed Ham
Roast Turkey with Sage & Pecan Farce
(Served with Pan Juice Gravy)
Roasted Canterbury Legs of Lamb
(Served with Minted Gravy)

CARVED BY OUR CHEF SERVED WITH APPROPRIATE CONDIMENTS & CRUSTY BREAD ROLLS

MAIN BUFFET SEAFOOD SELECTION

Dill Spiced Mussels
Fresh Clevedon Oysters
Scallops Mornay
Smoked Salmon
Crab & Shrimp Salad
Roasted Baby Potatoes
(Served with Red Onion & Rock Salt)
Rustic Beef Salad
(Served with Vinaigrette)
Glazed Pumpkin
Cashew & Pickled Asparagus Salad with Lemon & Soy
Vinaigrette
Char-Grilled Salad of Summer Vegetables
(Served with Basil Vinaigrette)

DESSERT

New Zealand Chocolate Log with Fresh Cream
Premium NZ Cheeses with Grapes & Crackers

