



## ***Christmas Day Gourmet Buffet Menu 2009***

Soup of the Day – fresh bread rolls

Fresh Half Shell Oysters – chilli mirin & lime  
Fresh Half Shell Mussels – balsamic vinegar & lemon  
Steamed Prawn Cutlets – garlic butter & cocktail sauce  
Salmon Fillet – citrus honey marinade & tomato salsa  
New Potatoes – fresh rosemary & chive butter  
Roast Pumpkin & Kumara – honey glazed  
Filo Pastry Potato Pie – spinach, Danish feta & toasted pine nuts  
Homemade Duck Wontons – dipping sauce  
Steamed Seasonal Vegetables  
Green Bean & Asparagus – hollandaise sauce  
Potato Wedges – sour cream & chives  
Chicken Nuggets – tomato sauce

Traditional Greek Salad – feta & kalamatas olives  
Tossed Mesclun Salad – cucumber, capsicum & tomato

Champagne Ham – apple sauce  
Roast Beef – horseradish cream & gravy  
Roast Chicken – citrus, garlic sage  
Roast Turkey – cranberry sauce

Pure Vanilla Ice Cream – blueberry compote  
Homemade Christmas Pudding – Brandy anglaise  
Pavlova Roulade – passion fruit cream & toasted coconut  
Chocolate Brownie – chocolate ganache & fudge sauce  
Tiramisu – coffee mascarpone  
Fresh Strawberries – whipped cream & chocolate sauce  
Fruit Salad – passion fruit glaze

Cheeseboard – brie, Kikorangi Blue, vintage cheddar, crackers & fruit  
Freshly Brewed Coffee & Tea Selection

Adults \$115.00 per person

Children 7-11 years old \$55.00 per person

Children 3-6 years old \$35.00 per person

Above price includes a complimentary glass of champagne or fresh orange juice on arrival