



Christmas Day Gourmet Buffet Menu 2010

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
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
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