

# - CHRISTMAS BUFFET MENU -

\$70 PER HEAD

BLOODY SHIRAZ GIN SPRITZ ON ARRIVAL - \$12PP

## CIABATTA ROLL

Hummus, spiced baba ghanoush, chicken liver pate, olive oil, butter, sea salt

## LEMON THYME ROASTED CHICKEN SUPREME <sup>DF, GF</sup>

Roasted carrots, Christmas gravy

## PINEAPPLE & RUM GLAZED HAM <sup>DF, GF</sup>

Glazed kumara, cranberry sauce

## LAMB <sup>DF, GF WITHOUT BARLEY</sup>

Grilled butterflied leg, pearl barley, salsa verde

## ROASTED SALMON FILLET\* <sup>DF, GF</sup>

Brown sugar glaze

THIS OPTION MUST BE PRE-ORDERED FOR THE WHOLE GROUP \$10 PP

## MINTED NEW POTATOES <sup>DF, GF</sup>

## PEARL COUSCOUS SALAD <sup>DF, GF</sup>

Cucumber, radish, cherry tomato, herbs, vinaigrette

## SUMMER SALAD <sup>DF, GF</sup>

Asparagus, green beans, broad beans, baby spinach, lemon oil dressing, roasted hazelnuts

## DESSERTS

*All served with Summer berry compote,  
crème anglaise*

### FLOURLESS CHOCOLATE TORTE <sup>GF</sup>

### LEMON CITRUS TART

### NEW YORK BAKED CHEESECAKE

### CARAMELIZED PINEAPPLE

<sup>DAIRY FREE OPTION\*</sup>

Duck Island Passionfruit Coconut dessert,  
pineapple syrup

*\* This option must be pre-ordered on an individual  
basis with 48 hours' notice given*

## VEGAN MENU - \$55

*\* This option must be pre-ordered on an individual  
basis with 48 hours' notice given*

### EDAMAME DIP

Crudité, crispy wonton skins

### ROASTED KAMOKAMO SQUASH

Quinoa, crispy cauliflower, cucumber, radish, cherry  
tomato, mint, herbs, orange dressing

### CARAMELIZED PINEAPPLE

Duck Island Passionfruit Coconut dessert,  
pineapple syrup

GF GLUTEN FREE

DF DIARY FREE

V VEGETARIAN

VG VEGAN FRIENDLY