



## Pre-Christmas Buffet Menu 2020

### Soup & Bread

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vegetable soup of the day  
rustic bread selection, butter, olive oil & dips

### Cold Selection

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#### Charcuterie

turkey meatloaf, prosciutto **gf**, spanish salami **gf**  
smoked ham **gf**, duck liver pâté  
house-cured salmon, pickled fennel  
natural oysters, lemon & tabasco  
chardonnay poached prawns, cocktail sauce

#### Salads

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smoked chicken caesar salad  
orzo pasta salad with baby peas, balsamic roasted baby beetroot,  
feta crumbled, pickled red onion **v**  
summer fresh green leaves with pomegranate dressing **gf df v**

### Hot Selection

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baked salmon, pickled fennel caper & dill **gf**  
canterbury angus sirloin, brandy peppercorn sauce  
herb-braised lamb shoulder, red wine jus, minted pea pesto **gf df**  
gourmet potato, thyme, truffle butter **gf v**  
steamed rice **gf df v**  
sautéed seasonal greens, lemon butter **gf**  
roasted cauliflower, cranberry, almonds **gf v**

### Live Carving

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Spiced pineapple rum glazed ham, selection of mustards

### Desserts

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raspberry & yuzu pavlovas  
baileys tiramisu  
christmas plum pudding  
fresh summer strawberries, chocolate glaze  
salted caramel, passionfruit brandy snaps  
pistachio, cranberry rocky road  
profiterole, nutella, hazelnut praline tower  
classic petite lemon meringue pies  
spiced fruit mince pies  
macaron tower

\$99 per person