

Mid-Winter Christmas

BREAD SELECTION FROM OUR BAKERY

SOUP OF THE DAY

SEAFOOD BAR

Classic shrimp cocktail

Smoked salmon sides w watercress & lemon aioli

Fresh steamed mussels

Individual Prawn Cocktails

Oysters w red wine vinegar and shallots

SALAD BAR

Fresh Garden salad with tomatoes, cucumber, mint & basil

Swiss brown, shitake, oyster mushroom with thyme roasted kumara, brown rice, gochujang dressing and pickled enoki mushrooms

Harissa spiced farro with flat parsley, soft boiled egg, anchovies, baby cos leaf

Roasted red potato, with romesco and black olives

Red lentil, apple, cucumber, honey roasted walnut, celery and basil leaf salad (Balsamic dressing)

Beetroot, hazelnut, red onion, chicory, feta & thyme w orange mirin dressing

Caesar salad

Greek Salad

HOT DISHES

Roast Chicken Maryland with gremolata

Thyme roasted potatoes, kumara & pumpkin

Steamed broccolini, gai lan, edamame & bok choy w coriander hollandaise

Crumbed fish w tartare & lemon

Steamed rice w sesame

Mushroom rigatoni w parmesan, garlic, pinenuts

Sweet potato, lentil curry

CARVERY

Glazed Ham w mustard & gravy

Roast turkey w stuffing

DESSERTS

Classic Pavlova with kiwi coulis, passionfruit and raspberries

Yule Log

Rhubarb and blackberry trifle w cardamom cream

Baked cheesecakes

Steamed Christmas pudding w brandy anglaise

Christmas mince pies

Ice creams