



FESTIVE BUFFETS #1

ROAST DINNER OPTION "A"

To Start

Pea & Ham Soup - *served at the table with a warm dinner roll & butter.*

Followed by

Honey Baked Ham - *scented with cloves & carved from the bone.*
Served with Dijon & wholegrain mustards & gravy.

Garden Peas

Medley of Roasted Vegetables

Gourmet Potatoes - *mint infused & doused with parsley butter.*

Desserts

Apple & Cinnamon Strudel - *dusted with sugar and served with Chantilly cream.*

Old English Xmas Pudding - *with brandy anglaise.*

French Vanilla Ice Cream

ROAST DINNER OPTION "B"

To Start

Pea & Ham Soup - *served at the table with a warm dinner roll & butter.*

Followed by

Roast Turkey - *Carved & served with stuffing, cranberry sauce & gravy.*

Garden Peas

Medley of Roasted Vegetables

Gourmet Potatoes - *mint infused & doused with parsley butter.*

Desserts

Apple & Cinnamon Strudel - *dusted with sugar and served with Chantilly cream.*

Old Fashioned Sherry Trifle - *with runny cream.*

French Vanilla Ice Cream

\$38.00 (Incl. G.S.T.) PER PERSON Children \$2.80 per year to age 12

Subject to guest numbers (20 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES



FESTIVE BUFFET #2

To Start

Roasted Pumpkin Soup - *served at the table with a warm dinner roll & butter.*

Salads

Crisp Mesculin Salad Greens - *with garden vegetables & citrus vinaigrette.*

Marinated Mushroom Salad - *button mushrooms marinated in olive oil & garlic.*

Rustic Potato Salad - *with Kalamata olives, chives & aioli.*

Mediterranean Tomato Salad - *with shredded Mozzarella & fresh basil.*

Carvery

Honey Baked Ham - *scented with cloves & carved from the bone.*

Roast Turkey - *with stuffing, chipolatas, Cranberry sauce & gravy.*

Selection of Condiments & Pickles - *including Dijon mustard, fresh mayo, Horseradish sauce, vinaigrette, chargrilled vegetable relish & wholegrain mustard.*

Hot Dishes

Coconut Chicken Curry - *in a green curry & coconut sauce with coriander & julienne vegetables.*

Steamed Jasmine Rice - *fragrant rice scented with lemon.*

Medley of Fresh Seasonal Vegetables - *served al dente with fresh herbs & a hint of garlic.*

Gourmet Potatoes - *mint infused & doused with parsley butter.*

Desserts

Apple & Cinnamon Strudel - *dusted with sugar & served with Chantilly cream.*

Pavlova - *a Kiwi tradition served with Strawberries, Kiwifruit & fresh cream.*

Traditional Xmas Pudding - *with brandy anglaise.*

French Vanilla Ice Cream

To Finish

Freshly Brewed Filter Coffee or Tea

42.00 (Incl. G.S.T.) PP Children \$3.00 per year to age 12

Subject to guest numbers (30 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES



FESTIVE BUFFET #3

To Start

Roasted Pumpkin Soup - *served at the table with a warm dinner roll & butter.*

Salads

Seafood Salad - *of chilli & lime marinated mussels & plump shrimps.*

Crisp Mesculin Salad Greens - *with garden vegetables & citrus vinaigrette.*

Marinated Mushroom Salad - *button mushrooms marinated in olive oil & garlic.*

Kumara & Bacon Salad - *with sour cream and chives.*

Mediterranean Tomato Salad - *with shredded Mozzarella & fresh basil.*

Thai Beef Salad - *with spiced beef, coriander, cucumber & chilli.*

Carvery

Roast Turkey - *with stuffing, chipolatas, Cranberry sauce & gravy.*

Prime Roast Ribeye of Beef - *cooked medium rare, carved & served with a port wine & peppercorn jus.*

Selection of Condiments & Pickles - *including Dijon mustard, fresh mayo, Horseradish sauce, vinaigrette, chargrilled vegetable relish & wholegrain mustard.*

Hot Dishes

Coconut Chicken Curry - *in a green curry & coconut sauce with coriander & julienne vegetables.*

Steamed Jasmine Rice - *fragrant rice scented with lemon.*

Medley of Fresh Seasonal Vegetables - *served al dente with fresh herbs & a hint of garlic.*

Gourmet Potatoes - *mint infused & doused with parsley butter.*

Desserts

Zesty Lemon Tart

Rich Chocolate Mousse Cake

Pavlova - *a Kiwi tradition served with strawberries, kiwifruit & fresh cream.*

Traditional Xmas Pudding - *with brandy anglaise.*

French Vanilla Ice Cream

To Finish

Freshly Brewed Filter Coffee or Tea

48.00 (Incl. G.S.T.) PP Children \$3.40 per year to age 12

Subject to guest numbers (30 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES



FESTIVE BUFFET #4

To Start

Classic Minestrone Soup - *served at the table with a warm dinner roll & butter.*

Salads

Seafood Salad - *of chilli & lime marinated mussels & plump shrimps.*

Moroccan Pumpkin & Chickpea Salad - *mildly spiced & dressed.*

Classic Waldorf Salad - *crisp apple, celery & walnuts.*

Greek Salad - *ripe olives, vine tomatoes & feta cheese.*

Rustic Potato & Kumara Salad - *with sour cream & bacon.*

Caesar Rocket Salad - *Parmesan croutons, shredded chicken & classic dressing.*

Carvery

Roast Turkey - *with stuffing, chipolatas, Cranberry sauce & gravy.*

Prime Roast Ribeye of Beef - *cooked medium rare, carved & served with a port wine & peppercorn jus.*

Crackling Roast Loin of Pork - *with apple sauce & apricot chutney.*

Selection of Condiments & Pickles - *including Dijon mustard, fresh mayo, Horseradish sauce, vinaigrette, chargrilled vegetable relish & wholegrain mustard.*

Hot Dishes

Chicken Marbella - *with Kalamata olives, figs, sauvignon blanc & oregano.*

Cajun Seared Fresh Fish Fillets - *with Chipotle.*

Gourmet potatoes - *with lemon butter.*

Provençal style Roast Vegetables - *extra virgin olive oil, caramelised onions, garlic & herbs.*

Pumpkin & Feta Tortellini - *with creamy mushroom sauce.*

Desserts

Zesty Lemon tart

Traditional Xmas Pudding - *with brandy anglaise.*

Baked Rum n' Raisin Cheesecake

Seasonal Fresh Fruit Salad

Xmas Pudding Ice Parfait

To Finish

Premium Selection of NZ Cheeses - *with crackers & grapes.*

Freshly Brewed Filter Coffee or Tea

54.00 (Incl. G.S.T.) PP Children \$3.80 per year to age 12

Subject to guest numbers (50 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES



FESTIVE SET MENU #1

To Begin

Grilled Garlic Ciabatta

OR

Baked Pumpkin Soup

Topped with pistachio & Parmesan cheese.

Main Choices

Butterfly Sirlion of Pork

With apricot brandy cream sauce,
rosemary infused gourmet potatoes & baked zucchini.

OR

Traditional Roast Turkey

With roast potato, kumara & pumpkin, chipolatas, & stuffing,
with cranberry sauce & gravy.

OR

Market FRESH Fish

FRESH fish of the day, panfried & served on a saffron risotto with
a medley of seasonal vegetables & a coconut & lime veloute.

Dessert

Old English Xmas Pudding

With brandy anglaise.

OR

Old Fashioned Sherry Trifle

Served with runny cream.

To Finish

Freshly Brewed Filter Coffee or Tea

TWO COURSES - \$38.00 pp (Incl. GST)

THREE COURSES - \$46.00 pp (Incl. GST)

Subject to guest numbers (**10 Adults Minimum**).

Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES



FESTIVE SET MENU #2

To Begin

Classic Prawn Cocktail

Marinated prawns on a Chiffonade nest,
topped with our house Marie-Rose & avocado.

OR

Chargrilled Bell Pepper & Vegetable Terrine

With feta & pistachio salsa.

Main Choices

Roast Ribeye of Beef

Aged & cooked medium rare, served with Wasabi mash,
seasonal vegetables, Portobello mushrooms & port wine jus.

OR

Dickens' Scallops Sauté

Plump scallops tossed with button mushrooms in Sauvignon Blanc,
lemon pepper, cheddar & cream.
Served on a mushroom & chive risotto with a salad bouquet.

OR

Roasted Breast of Turkey

Stuffed with pancetta, figs & thyme, served with chipolatas,
oven dried vine tomatoes, Provençal roast vegetables & rich gravy.

Desserts

Rum & Raisin Cheesecake

With banana toffee sauce.

OR

Old Fashioned Sherry Trifle

Served with runny cream.

To Finish

Freshly Brewed Filter Coffee or Tea

TWO COURSES - \$40.00 pp (Incl. GST)
THREE COURSES - \$48.00 pp (Incl. GST)
Subject to guest numbers (**10 Adults Minimum**).
Please contact us to discuss your requirements.
Prices and menu items subject to change.
ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES