

Christmas Day lunch menu

Salad bar section:

- Grilled chicken Caesar salad
- Niçoise salad with grilled tuna
- Greek salad with deep fried calamari
- Thai beef and green pawpaw salad
- Creamy potato and surimi salad
- Grilled vegetables, Parma ham, parmesan & pesto salad
- Moroccan Tabbouleh salad
Cherry tomatoes, mozzarella, basil and olive oil salad.
- Polynesian fish salad

Gold section buffet:

- Platter of freshly green tea poached local prawns
- Platter of poached mud crabs
- Platter of smoked salmon
- Selection of mixed Japanese maki rolls
- Fresh local caught tuna sashimi
- NZ mussels with pineapple salsa
- Cold creamy fresh herb tuna rilette
- Platters of NZ oysters

Charcuterie meat platter:

Selection of sliced cold meats, with pickles, cherry tomatoes, black and green olives, feta cheese, flame grilled capsicums.

Fresh vegetables platter:

Bowls of fresh crudités: Carrot sticks, celery sticks, broccoli fleurets, radish, cucumber sticks, Red capsicum slices, shredded carrots, lettuce leaves,

Hot buffet section:

- Honey and sesame lacquered spiced stuffed whole turkey
- Slow roasted pork shoulder and baked spiced buttered apples
- Confit lamb leg with eggplant compote and cooking jus
- Roasted poulet fish with coconut carry sauce

Hot side dishes:

- Sweet potato gratin
- White wine braised Brussel sprouts with smoked bacon lardons
- Island root vegetables in garlic coconut milk
- Roasted tender carrot with honey butter and chives
- Classic roasted potatoes

Cheese platter:

Creamy Brie, bleu cheese, camembert, goat cheese; Served with nuts, dried fruits, pawpaw paste

Dessert buffet:

- Fresh fruit carpaccio with citrus aspic
- Cream caramel
- Mandarin yuzu and white chocolate slice
- Chocolate and raspberry crunch log
- Dark and white chocolate mousse
- Fresh fruits skewers with ganache sauce