



Breads

Freshly Baked Artisan Breads, olive oil & homemade dips

Seafood & Oyster Bar

Clevedon coast or pacific rock oysters, chardonnay vinegar
King prawns, lemon wages
Shrimps in a tangy cocktail dressing

Smoked Regal Salmon, dill & beetroot cured
Green lip mussels, tomato coriander salsa
lightly spiced scallops

Cold Selection/ Salads

Platter of aged pastrami, salami & corned beef
Baby red potato, spanish onion, gherkins, italian parsley, aioli
Red & white cabbage slaw, fennel, sultanas
Garden salad, iceberg, mesculin, cucumber, vine ripe tomatoes

Roast Duck breast, ginger, soy & tamarind dressing
Sweetcorn, pepper, celery, cucumber, onion, coriander
Beetroot & orange salad
Roast Turkey, sage & thyme stuffing, cranberry jelly

Carvery station

Champagne Ham, Manuka honey, Orange glaze
Mustard, Rosemary crusted Beef sirloin
Rosemary roasted lamb leg, mint sauce

Hot Buffet

Potato gratin, horseradish, thyme & confit garlic cream
Broccoli florets, café de paris butter, sliced almonds
Roast golden kumara, pancetta, caramalised shallots

Oven baked King Salmon, preserved lemon, shaved fennel
Buttered Asparagus, Bearnaise sauce
Roast pumpkin, sage, mozzarella

Vegan Station

Potato & baby green pea curry
Stir fried noodles with spring vegetables

Sweet & spicy tofu, Asian style
Steamed fragrant Basmati rice

Desserts

Christmas pudding, traditional, steamed, drunken dried fruit & cherries, brandy custard
Chocolate cherry gateau, sour morello cherries, chocolate ganache
Croquembouche - Profiteroles, pastry cream, pulled caramel

Baked Alaska, Italian meringue peaks, vanilla bean ice cream, light sponge
Raspberry trifle - vanilla sponge, raspberries, sherry custard, cream
Fresh picked Strawberries, vanilla & orange mascarpone

Freshly brewed coffee & herbal tea selection

Buffet served between 12 noon and 2PM | Bar opens at 11.30AM
Price : \$160 each adult | Children aged 9 and under : \$80
Minimum 4 full paying adults
Booking essential with 50% deposit.
Bookings open 01st August 2023