

# CHRISTMAS DAY MENU 2020

ARTISAN BREAD W HOMEMADE BUTTER & DIPS

## RAW BAR

STEAMED NZ GREEN LIPPED MUSSELS

CLEAVELEND COAST OYSTERS W CLASSIC MIGNONETTE

## COCKTAIL PRAWNS

ANTIPASTO CURED MEAT PLATTER W PICKLED VEG, SCICILIAN OLIVES, STUFFED PEPPERS

LEMON AND DILL SALMON GRAVLAX

NEW ZEALAND CHEESE PLATTER W CRACKERS, QUINCE JELLY & CONDIMENTS

MARKET FISH CEVICHE W LIME, CORIANDER, COCONUT, GINGER& MIXED PEPPERS

## COLD SECTION

RAW BEETROOT SALAD W TOASTED ALMONDS, GOAT CHEESE & CRISPY KALE

GARDEN SALAD MIXED W BABY COS LETTUCE, CUCUMBER, HEIRLOOM TOMATO & RADISH

CUMIN SPICED CHICKPEA & QUINOA SALAD W BABY SPINACH, FIRE ROASTED RED PEPPERS,  
PUMPKIN SEEDS DRIZZLED W HONEY BALSAMIC DRESSING

ASSORTED MELON PLATTER W MINT, FETA, WILD ROCKET & PINE NUTS

## VEGETABLES

HONEY ROASTED ROOT VEGETABLES

STEAMED SAVOY CABBAGE, GARDEN PEAS& ASPARAGUS W HOLLANDAISE

MOROCCAN SPICED PUMPKIN W MINTED YOUGHURT

ROSEMARY AND GARLIC ROASTED GOURMET POTATOES

## HOT SECTION

HONEY MUSTARD GLAZED CHAMPAGNE HAM W WHOLWGRAIN MUSTARD

SAGE & ONION STUFFED ROAST TURKEY W CRANBERRY SAUCE

CARDRONA MARINO LAMB LEG SERVED W MINT JELLY

ALL MEATS ARE SERVED W CONDIMENTS & GRAVY

## **SWEET**

WARM MINI PLUM CHRISTMAS PUDDING W BRANDY CUSTARD

SUMMER BERRY PAVLOVA W WHITE CHOCOLATE SHAVINGS

LEMONCELLO TIRAMISU

CHOCOLATE DEMISE GATEAU

BRANDY SNAPS W AMARETTO CREAM AND TOASTED NUTS