

Christmas Day 2020

MENU

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

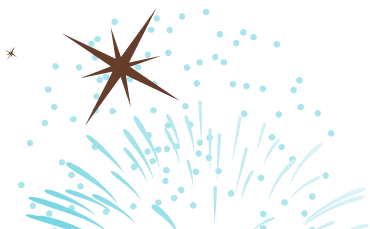
GARDEN SALAD MIXED W BABY COS LETTUCE, CUCUMBER, HEIRLOOM TOMATO & RADISH

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

