

Christmas Menu

\$95

Starters

ROASTED PUMPKIN AND CARROT SOUP (GF)

SAFFRON SEAFOOD CHOWDER WITH BUTTER AND ASSORTED BREAD

NZ CHEESE PLATTER WITH ASSORTED CRACKERS AND DRIED FRUIT MARINATED

MUSSELS WITH CORIANDER AND LIME SAUCE (DF) BRAISED PRAWNS WITH
CONDIMENTS (GF)

SMOKED SALMON WITH CONDIMENTS (DF, GF)

FRESH STEAMED SALMON WITH CONDIMENTS (DF, GF)

Salads

FRESH GARDEN SALAD

WITH THOUSAND ISLANDS DRESSING AND VINAIGRETTE (DF, GF)

KUMARA SALAD WITH BACON AND EGGS (DF, GF)

CREAMY SHRIMP & PASTA SALAD

COLD CUT MEATS PLATTER (GF)

Main Dishes

GLAZED HAM (DF, GF) WITH CARAMELIZED PINEAPPLE, GRAVY AND APPLE SAUCE

TURKEY ROAST (DF, GF) WITH GRAVY AND CRANBERRY SAUCE BEACHFRONT STYLE

ROAST LAMB LEG (GF, DF) WITH HOMEMADE GRAVY AND MINT JELLY

TEMPURA BATTERED FISH OF THE DAY (DF) WITH TARTARE SAUCE AND LEMON

ROAST VENISON WITH ITS OWN GRAVY (DF, GF)

STIR-FRIED BEEF WITH VEGETABLES AND HOISIN SAUCE (DF) VEGETABLE AU GRATIN (GF)

GARLIC AND HERB ROAST POTATOES (DF, GF)

Desserts

PAVLOVA WITH SEASONAL FRUIT AND WHIPPED CREAM (GF)

CHEF'S CAKE SELECTION OF THE DAY

CHRISTMAS SHERRY TRIFLE

YULE LOG CAKE

CHOCOLATE FOUNTAIN WITH ASSORTED SKEWERS AND CHEF'S SELECTION OF DIP

SLICED FRESH FRUIT PLATTER (DF,GF)