

Christmas Day

MENU

STARTERS

Creamy butternut & chestnut soup
Fresh baked bread rolls served with whipped butter

SEAFOOD AND MEAT PLATTERS

Prawn Cocktails
Cured meats - spiced pork, salami, chorizo, pepperoni, smoked chicken
Dill marinated and lemon baked Akaroa salmon
Steamed mussels in white wine, lemon and garlic dressing
Ceviche

SALADS

Roasted Cauliflower Salad - hummus, chick peas, za'atar spice, dried fruit, almonds, cous cous, mesclun, herb dressing
Greek Salad - tomatoes, onions, olives
Caesar Salad - cos lettuce, parmesan, crotons, bacon, anchovies
Potato Salad - creamy dressing, egg, bacon, celery

CARVERY AND HOT SECTION

Honey and pineapple glazed champagne ham on the bone
Roast Canterbury beef sirloin topped with rosemary and seeded mustard
Cranberry stuffed turkey with giblet gravy
Roast Canterbury lamb leg with rosemary and garlic and mint jus
Herb & garlic roast gourmet potatoes
Steamed buttered peas & carrots
Roast root vegetables

DESSERTS

Traditional Christmas pudding served with brandy custard
Baby pavlovas topped with chantilly cream and fresh fruit
Trifle with fresh custard, cream, jam, sponge and lashings of sherry
Chocolate mousse
Cheesecake
Xmas fruit mince pies
Brandy snaps filled with whipped cream
Fresh fruit salad
Selection of crackers and cheese

11am and 2pm sittings

Adults \$110
Children \$50