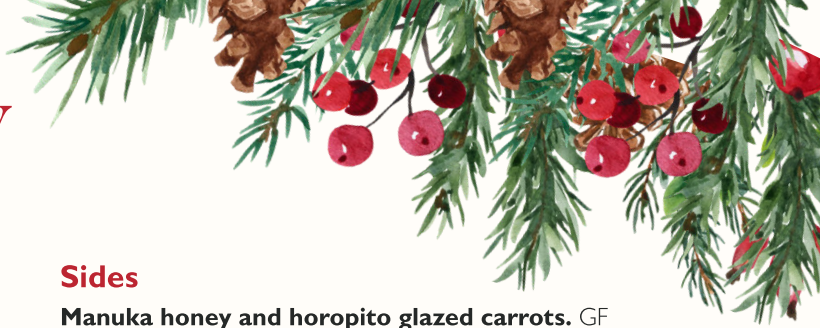


Christmas Day

LUNCH BUFFET MENU



Cold Cuts

Grazing plater

Selection of marinated Akaroa olives, Grizzley Bakery breads, Canterbury olive oils, cured meats, candy horopito nuts, pickled vegetables, crackers and dips. GFA DFA

Canter-valley duck liver parfait GF

Mustard and herb roasted Canterbury beef sirloin GF DF

Lemon and thyme marinated Waitoa free range roasted chicken GF DF

Seafood display

Akaroa Salmon four ways

Poached Salmon GF DF | House cured citrus gravlax GF DF
Hot Smoked Salmon GF DF | Salmon and Yuzu pate GF

Marlborough oysters

with a chilli and kiwifruit emulsion GF DF

Poached prawns

with fennel and lemon, ginger and shallot dipping sauce. GF DF

Mills Bay mussels

green lipped mussels with a manuka honey and kawa kawa dressing and pickled red onion. GF DF

Carvery

Champagne Ham - mustard and Hawkes Bay peach glaze GF DF

Southern Station Wagyu Brisket - charcoal and truffle rubbed grain-fed aged brisket GF DF

Carvery meats served with Selection of Mustards and sauces.

Mains

South Canterbury slow cooked lamb shoulder -

rosemary, garlic and mint rubbed with chimmi churri and minted Jus. GF DF

Angus beef seared medallions - Opawa Pinot Noir,

caramelised onions, blackberries. GF DF

Seared orange roughy - preserved lemon, slow roasted

tomato and pickled fennel. GF DF

Asparagus - almond and slow roasted vine tomatoes with olive oil

and pangrattarto crumb. VG GF

Prosciutto wrapped free ranged chicken - stuffed with

spinach, brie and pinenut on caponata

Sides

Manuka honey and horopito glazed carrots. GF

Roasted new season potatoes. GF DF

Garden peas and edamame, Chèvre feta crumbs. GF

Summer vegetable medley with olive oil and watercress GF VG

Rice pilaf with ginger, garlic and coriander GF VG

Smoked kumara puree with toasted pistachio soil GF

Salads

New potato salad with gherkin, shallots and fresh herbs
GF VG

Watermelon, pomegranate, cucumber and mint GF VG

Roasted pumpkin, cashew, whipped feta and rocket GF

Tabouleh, lemon, heritage tomato, watercress and pickled red onion VG

Garden salad with radish, asparagus, and sprouts GF VGA

Desserts

Plum pudding with brandy custard

Mini Pavlova and kiwifruit gel GF

Chateau-mess coconut yoghurt, burnt chocolate, vegan meringue, champagne macerated strawberries VG GF

Black forest gateau with mixed berry coulis

Orange and brioche butter pudding with marmalade syrup

Mini crème brûlée GF

Dark and white chocolate brownie with raspberries GF

White chocolate and lemon curd cheese cake

Christmas mince pies

Vanilla and elderflower macerated summer berries GF DF

Chocolate and orange mousse tarts

Fruit platter GF DF

NZ Cheeses

Chantilly Cream

Ice Cream