

Breads Baker's basket of freshly baked breads and rolls

Starters & salads

Seafood platter - shrimps, mussels, Tiger prawns

Cold sliced turkey with stuffing

Greek Salad - Baby spinach, olives, tomatoes, feta, Chef's homemade dressing.

Creamy coleslaw

Antipasto platter - Cold meats, pickles & relishes

From the chef's Carvery

Apricot glazed ham on the bone, trimmings Roast leg of New Zealand Lamb

Hots

Beef Stroganoff Panko crumbed market fish Oven-baked chicken breast - *With creamy mushroom sauce* Sweet & Sour Pork belly Fragrant jasmine rice - *baby green peas and toasted coconut* Spinach and feta Penne pasta - *homemade tomato sauce, shaved Parmesan*

Rosemary and garlic roasted potatoes and kumara

Medley of Chef's seasonal vegetables

Desserts

Chef's home made pavlova - *with fresh seasonal fruit and cream* White chocolate & raspberry cheesecake Steamed Christmas pudding - *with brandy custard* NZ Cheese selection - *With grapes, crackers, and quince paste*

Fresh fruit salad

Filter coffee and selection of herbal teas

Served from 11.30 AM till 2.30 PM on Christmas day. \$130 per person. Children 9 and under dine at \$65. Bookings open 1st August 2023. 50% deposit required to confirm the booking