# MidWinter or Pre Christmas Buffet Menu

## **Breads**

House breads with dips & butter

## Salads

Salad of seasonal mixed greens

Traditional creamy coleslaw

Beetroot & Orange salad

Greek Salad

Peppers, cucumber, red onion, feta, olives in a mustard vinaigrette

# Carvery (Choose one)

Honey glazed Champagne Ham

Apple sauce & gravy

Roast Loin of pork
Crackling, apple sauce, and gravy

Roast Sirloin of prime steer Beef Wholegrain mustard & thyme jus

Roast leg of Lamb *Mint sauce* 

#### Hot Mains

Roasted Chicken Breast creamy mushroom sauce

Panko crumbed Fish goujons homemade tartare sauce

Spinach and feta Penne pasta vine ripe tomato, herb and olive sauce

Rosemary roasted gourmet potatoes olive oil and flaky sea salt

Seasonal steamed vegetables

Roasted kumara and pumpkin

## Desserts

Traditional Christmas pudding with light custard sauce

Pavlova with cream & fruit topping

Fresh fruit salad

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Filter coffee and selection of herbal teas

Price: \$65 per person incl gst/ Minimum 30 full paying adults/ No venue Hire charges for the first 3 hours access to the venue/ Includes Christmas crackers on the table/ Menus or dishes are flexible to suit requirements and dishes can be added (costs apply). Discuss your options and preferences with us at the time of booking.