

Mid Winter & 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.