



## CHRISTMAS DAY BUFFET

*(Only available on Christmas Night 25<sup>th</sup> December 2011)*

*Bookings and prepayment essential 6.00-6.15-6.30-6.45-7.00pm*

*\$105.00 per person 12 and under \$50.00 Under 5 Free of Charge*



### **Fresh Soup**

*Tomato & Coconut Broth*

*Selection of freshly baked breads*

### **Cold Selection**

*Continental sliced deli platter served with pickles, mustards and relishes (GF) (DF)*

*Farm house cranberry & pistachio terrine with crostini & Beetroot relish (GF) (DF)*

*Caesar Salad with herb & garlic croutons, crispy bacon & shaved parmesan, creamy Caesar dressing*

*Seafood platter with whole salmon poached and served with herb mayonnaise, tiger prawns, mussels and oysters (GF) (DF)*

*Rice Salad, with roasted pumpkin, toasted cashews & coriander (GF) (DF)*

*Iceberg salad with tomatoes, cucumber & boiled eggs served with traditional home made salad dressing (GF)*

*Insalata Caprese with vine ripened tomatoes, fresh basil & mozzarella (GF) (DF)*

### **Hot Selection**

*Grilled market fish with steamed mussels, red peppers, capers, flat parsley and lemon butter sauce*

*Venison & Cranberry Casserole*

*Tender chicken pieces cooked in red wine & mushroom sauce*

*Jersey Benny Potatoes tossed with mint & local oil (GF) (DF)*

*Seasonal steamed vegetables with hollandaise sauce*

### **Carvery**

*Honey glazed ham on the bone with grain mustard*

*Roast turkey with cranberry relish & port wine gravy*

### **Desserts**

*Traditional warm Christmas pudding with fresh brandy custard and whipped cream*

*Roasted coconut meringue roulade with fresh berries (GF)*

*Brandy snaps*

*Peach, raspberry & sherry trifle*

*Baked passion fruit cheesecake*

*Grand Marnier strawberries (GF) (DF)*

*Vanilla ice cream*

*Fruit Platter (GF) (DF)*

### **To Finish**

*New Zealand Cheeseboard*

*A selection of teas and freshly brewed coffee to finish*

*Christmas cake*

*Chocolate truffles*

*Mince Pies*

**\*\*No discounts apply to these menus**