

# **Christmas Buffet Lunch Menu 2017- \$75 pp**

## **STARTERS**

Selection of homemade bread & dips

Minestrone soup

Shrimp calypso

Mussels marinated in fresh herbs

Crumbed mushroom with blue cheese

Lemon pepper calamari with siracha chilli mayo

Home smoked salmon with ginger confit and garlic aioli

## **SELECTION FROM THE GARDEN**

Oven roasted vegetable medley

Roasted potatoes with garlic and rosemary

Dewberry mornay

## **SALAD SELECTION**

Lush green salad with Italian vinaigrette

Marinated beetroot with spring onions and bell peppers

Potato with red onion, bacon and cream fraiche

Pasta salad with globe artichoke, Kalamata olives, sundried tomatoes, fresh basil pesto & aged balsamic dressing.

## **HOT MAIN COURSES**

Cajun spiced baked fish with baby spinach and tomatoes

Mediterranean chicken with white wine, mushrooms, tomatoes and aged parmesan

Seafood and saffron pilaf

Wok tossed oyster beef with broccoli & rice noodles

Slow cooked Irish style lamb stew with creamy mash potatoes

Thai vegetarian red curry with steamed rice



## **CARVERY**

Baked cranberry glazed ham with traditional mustards

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Traditional roast turkey with gravy and bacon, sage and walnut stuffing

## **SWEET TREATS**

Traditional Kiwi pavlova and cream

Old English trifle

Blue berry cheesecake

Dark chocolate cake with vanilla chantilly and strawberry compote

Seasonal fruit salad

Warm Christmas pudding with cream

Aromatic tea & coffee with Christmas mince pie