



Christmas Dinner Menu

\$35.00 per person - Buffet

CARVED MEATS – Carved at the Table

Choice of –

Roast Pork with Crackling served with Apple Sauce

Baked Ham Carved off the Bone

HOTS

Baked Chicken with Apricot or Pesto

Fish Cakes with Herbs and Onion

Minted or Baked Potatoes

Sliced Beans

SALADS

Spinach, Feta, Sundried Tomatoes with Pesto Dressing

Mushrooms, Onion, Celery, Tomato, Parsley, Garlic – Marinated in Herbs

Apple and Raisin Slaw

BREADS

Selection of Homestyle Breads

SWEETS

Selection of Two –

Fruit Salad

Mixed Berries

Black Forest Gateaux

Fresh Fruit Salad

BEVERAGES

Freshly Brewed Tea and Coffee



Christmas Menu

\$40.00 per person - Buffet

CARVED MEATS – Carved at the Table

Choice of –

Fillet of Beef Roasted Whole

Baked Ham Carved off the Bone

HOTS

Chicken Breast with a Peach and Brandy Sauce

Potatoes

French Beans

Julienne of Carrots in a Honey and Ginger Glaze

SALADS

Spinach, Feta, Sundried Tomatoes with Pesto Dressing

Apple and Raisin Slaw

Mushrooms, Onion, Celery, Tomato, Parsley, Garlic – Marinated in Herbs

BREADS

Selection of Homestyle Breads

SWEETS

Selection of Three –

Christmas Pudding with Brandy Sauce

Fruit Salad

Gateaux – any flavour

Selection of Berries

BEVERAGES

Freshly Brewed Tea and Coffee



Christmas Dinner Menu

\$50.00 per person - Buffet

ENTRÉE

Avocado and Shrimp Cocktail

CARVED MEATS – Carved at the Table

Roast Pork with Apple Sauce

Baked Ham Carved off the Bone

HOTS

Chicken served with Camembert and Bacon

Hasselback Potatoes, Fresh Asparagus, Baked Pumpkin and Kumara

SALADS

Spinach, Feta, Sundried Tomatoes with Pesto Dressing

Cauliflower and Broccoli with Cashew Nut and Lemon Dressing

Mushrooms, Onion, Celery, Tomato, Parsley, Garlic – Marinated in Herbs

Selection of Homestyle Breads

SWEETS

Christmas Plum Pudding with Brandy Sauce

Fresh Fruit Salad

Berries in a Brandy Snap Basket

BEVERAGES

Freshly Brewed Tea and Coffee



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ENTRÉE

Avocado and Shrimp Cocktail

or

Skewered Prawns in Chilli

CARVED MEATS – Carved at the Table

Choice of -

Baked Ham Carved off the Bone

or

Fresh Salmon

HOTS

Roast Potatoes, Pumpkin and Kumara

Sliced Beans in Bearnaise Sauce

Fresh Asparagus with Lemon Hollandaise

SALADS

Spinach, Feta, Sundried Tomatoes with Pesto Dressing

French Farm Salad with Crudites and Bacon

Cauliflower and Broccoli with Cashew Nut and Lemon Dressing

Mushrooms, Onion, Celery, Tomato, Parsley, Garlic – Marinated in

Herbs

Selection of Homestyle Breads

SWEETS

Brandy Baskets with fresh Berries

Christmas Pudding with Brandy Sauce

Gateaux – any flavour

BEVERAGES
Freshly Brewed Tea and Coffee