- CHRISTMAS BUFFET MENU -

$75 PER HEAD

TO START

FRESH CIABATTA ROLL GFO
Balsamic oil & beetroot hummus

MAIN COURSE

CHRISTMAS HAM GF DF
Pineapple & cranberry glazed ham with mustard & cranberry jelly

MOROCCAN CHICKEN SUPREME GF DF
Creamy coconut Moroccan spiced sauce, green olive & apricot rice

BRAISED BEEF CHEEK GF
Creamy parmesan polenta, beef & carrot ragu

AND SERVED WITH

ROAST VEGETABLE MEDLEY GF VG
Potato, pumpkin, kumara, spinach

BROCCOLI & GREEN BEAN SALAD GF VG
Pomegranate, crushed pecans, coriander with lemon, maple & olive oil dressing

SUMMER SALAD GF VG
Cherry tomato, cucumber, radish, red onion, salad greens, roasted almonds & sunflower seeds, mustard seed dressing

DESSERTS

CHOCOLATE TORTE GF
Raspberry coulis, crushed toasted hazelnuts

CHRISTMAS PUDDING
Caramel sauce, brandy anglaise

PECAN PIE
Bourbon sauce

Please discuss dietary requirements directly – we have individual Vegan, Gluten Free and Dairy Free options available.

GF GLUTEN FREE GFO GLUTEN FREE OPTION DF DIARY FREE V VEGETARIAN VG VEGAN FRIENDLY