

Christmas Day Buffet.

Cold Station

Chilled Pacific Oysters (GF)

Chilled King Prawns (GF)

Smoked Salmon, Red Onion, Capers, Dill & Lemon (GF)

New Zealand Mussels, Passionfruit & Sweet Chilli Dressing (GF)

Antipasto Mediterranean Platters (GF)

Dips, Relishes, Sauces & Chutneys (GF) (V)

Salad Station

Shrimp Pasta Salad with Ranch Dressing & Crunchy Vegetables

Chargrilled Octopus, Chorizo & Green Bean Salad (GF)

Mixed Salad Leaves with Raspberry Vinaigrette (GF) (VEGAN)

Festive Coleslaw with Fresh Apple & Mint (GF) (VEGAN)

Classic Potato Salad with Secret Dressing (GF) (VEGAN)

Carvery Station

Traditional Roasted Turkey Buff, Cranberry Sauce & Stuffing (GFO)

Bourbon Glazed Ham, Caramelized Pineapple & Cloves (GF)

Roast Pork, Spiced Apple Sauce, Crackling & Apple Cider Jus (GF)

GF = Gluten Free GFO = Gluten Free Optional V = Vegetarian



D Y R S L

Christmas Day Buffet.

Hot Station

Oven Baked Salmon Wellington

Classic Chicken Coq Au Vin, Braised with
Mushrooms Bacon & Shallots (GF)

Seafood Marinara in Creamy Saffron Sauce with Gnocchi

Cannelloni Filled with Spinach and Ricotta with
Roma Tomato Sauce (V)

Vegetable Station

Coconut Vegetable Curry with Kaffir Lime &
Yoghurt (GF) (VEGAN)

Yuletide Mix of Roast Parsnip, Carrots, Pumpkin &
Red Onion (GF) (VEGAN)

Steamed Summer Vegetables (GF) (VEGAN)

Crispy Chat Roasties with Garlic Salt (GF) (VEGAN)

Dessert Station

Christmas Puddings with Brandy Custard (V)

Cakes, Slices, Gateaux, Tortes & Individual Desserts (V)

Mince pies and Gingerbread men (V)

Seasonal Sliced Fruits & Berries (GF) (VEGAN)

