



# CHRISTMAS

## Menu

\$85

### ENTRÉE

CUMIN SPICED PUMPKIN SOUP  
SEAFOOD AND VEGETABLE IN SAFFRON BROTH  
WITH BUTTER AND BREAD  
NZ CHEESE PLATTER  
WITH ASSORTED CRACKERS, AND DRIED FRUIT  
MARINATED MUSSEL WITH ASIAN SPICES  
SMOKED SALMON WITH CONDIMENTS

### SALADS

FRESH GARDEN SALAD WITH THOUSAND DRESSING AND  
VINAIGRETTE  
POTATO SALAD WITH BACON AND EGGS  
CREAMY SHRIMP & PASTA SALAD  
PLATTER COLD CUT MEATS  
WITH ASSORTED CALF CUT, SALAMI, HAM, BEEF PASTRAMI &  
SMOKED CHICKEN

### MAINS

GLAZED HAM  
WITH CARAMALIZED PINEAPPLE, GRAVY AND APPLE SAUCE  
TURKEY ROAST  
WITH GRAVY AND CRANBERRY SAUCE  
BEACHFRONT STYLE ROAST LAMB  
WITH HOMEMADE GRAVY AND MINT JELLY  
TEMPURA BATTERED FISH OF THE DAY  
WITH TARTAR SAUCE AND LEMON  
BEEF RENDANG  
SPICY RICH AND CREAMY INDONESIAN BEEF STEW MADE WITH BEEF, SPICES  
AND COCONUT MILK  
VEGETABLE STRUDEL  
SAUTEED VEGETABLES ROLLED WITH PUFF PASTRY  
GARLIC & HERB ROASTED POTATO  
VEGETABLE AU GRATIN

### DESSERTS

PAVLOVA  
WITH SEASONAL FRUITS AND WHIPPED CREAM  
SELECTION CAKE OF THE DAY  
CHRISTMAS SHERRY TRIFLE  
YULE LOG CAKE  
CHOCOLATE FOUNTAIN  
WITH ASSORTED FRUIT SKEWERS  
MARSHMALLOWS AND CHEF SELECTION TO DIP  
SLICED FRESH FRUIT PLATTER