

FESTIVAL OF CHRISTMAS BUFFET FEAST

Entrées

Spiced pumpkin soup topped with chestnut crumb
Hot smoked salmon with fried capers, fraiche and grilled bread
Kapiti cheese selection with honey and accompaniments
Cold glazed sliced ham served with chutneys and fig compote

Mains

Roast lamb with fresh rosemary and preserved lemons
Chicken ballotine stuffed with homemade cheese and bacon stuffing
Ravioli stuffed with pumpkin and ricotta

Salads & Vegetables

Caesar salad baby cos, confit garlic croutons, egg & bacon
Roquette and pumpkin salad with toasted pine nuts and fried sage
Roast vege salad with crispy chickpeas and a feta herb dressing
Green beans with slivered almonds
Honey roast carrots with fresh thyme
Baby potatoes with garlic butter and fresh mint

Desserts

Trifle cups topped with berries
Poached pears & red wine frangipane tarts
Christmas pavlova roulades
Plum pudding served with crème anglaise

Friday 10th & Friday 24th July

5pm - 9pm

\$78pp