

Christmas Long Lunch

\$225 per person/\$95 per child (ages 4-12)

Charcuterie & Cheese

Freshly Baked Bread with assortment of dips
NZ charcuterie platter with chow chow
Heirloom tomato, basil and mozzarella bruschetta
Brie de Meaux with market fresh strawberries
Cartwheel Creamery Nanny Blue with quince paste
Clevedon Buffalo Co. Walnut Gouda with fresh pear
Dried fruit, nuts and lavosh

Market Seafood Platter

Queensland Blue swimmer Crab
Kaipara Oysters with shallot & sherry vinegar
Mills Bay marinated mussels
Smoked salmon, red onion, capers, horseradish, lemon
School prawns with rose marie sauce

Salade niçoise with rare seared yellowfin tuna
Heirloom tomato salad with Clevedon Valley Buffalo mozzarella, basil oil.
Baby cos Caesar Salad with boiled egg, anchovies, parmesan & croutons,

Main Course

Honey bourbon Glaze Bordeaux Champagne Ham, apple sauce
Bone in Wakanui Ribeye with peppercorn sauce
Whole Roasted Leg of Lamb, Mint Sauce
NZ Free Range Turkey with a pound of butter & cranberry sauce

On the table

Gravy from the pan juices
Mashed Potatoes
Steamed Asparagus with hollandaise sauce
Roasted root vegetables with maple glaze

Dessert Platters

Valrhona Bûche De Noël
Fresh Cherries with chocolate mousse
Christmas pudding, with brandy crème anglaise
Christmas berry trifle
Pavlova with Passionfruit & Kiwi
Fruit tarts with custard
Sofitel Orange and Honey log