

# Christmas Lunch Menus

## Menu 1

basket of freshly baked breads with butter \*

CHOOSE ONE CARVERY ITEM\*

\*glazed hot baked ham on the bone  
with wholegrain mustard and pineapple – gf, df  
OR

\*roast beef bolar with pan gravy and horseradish sauce – gf, df

steamed parslid baby potatoes – gf  
two fresh seasonal vegetables – incl. gf, df  
two seasonal salads – incl. gf, df

Christmas steamed pudding with brandy sauce  
seasonal fruit trifle  
fresh cut seasonal fruit salad – gf, df  
decorated pavlova – gf  
fresh and whipped cream – gf

Christmas fruit mince tarts  
freshly brewed tea and coffee

includes Christmas crackers on tables

*\* gluten free bread available on request- minimum of 4 working days notice required*

\$38 pp (above 70 persons)

\$40 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price – under 5 free

# Christmas Lunch Menus

## Menu 2

basket of freshly baked breads with butter \*

CHOOSE ONE CARVERY ITEM\*

\*roast leg of lamb with mint sauce & rich brown gravy – gf

OR

\*roast rib-eye of pork with apple sauce and rich brown gravy – gf, df

oven roasted gourmet potatoes – gf

two fresh seasonal vegetables – incl. gf, df

two seasonal salads – incl. gf, df

Christmas steamed pudding with brandy sauce

seasonal fruit trifle

fresh cut seasonal fruit salad – gf, df

decorated pavlova – gf

fresh and whipped cream – gf

Christmas fruit mince tarts

freshly brewed tea and coffee

includes Christmas crackers on tables

*\* gluten free bread available on request – minimum of 4 working days notice required*

\$42 pp (above 70 persons)

\$44 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price – under 5 free

# Christmas Dinner Menus

## Menu 1

basket of freshly baked breads with butter \*

CHOOSE ONE CARVERY ITEM\*

\*glazed hot baked ham on the bone  
with wholegrain mustard and pineapple – gf, df  
OR

\*roast beef bolar with pan gravy and horseradish sauce – gf

hot buffet dish – select from listed items

hot vegetarian dish – select from listed items

steamed parslid baby potatoes – gf

two fresh seasonal vegetables – incl. gf, df

two seasonal salads – incl. gf, df

Christmas steamed pudding with brandy sauce

seasonal fruit trifle

fresh cut seasonal fruit salad – gf, df

decorated pavlova – gf

fresh and whipped cream – gf

Christmas fruit mince tarts

freshly brewed tea and coffee

includes Christmas crackers on tables

*\* gluten free bread available on request –  
minimum of 4 working days notice required*

\$52 pp (above 70 persons)

\$54 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price – under 5 free



# Christmas Dinner Menus

## Menu 2

basket of freshly baked breads with butter \*

CHOOSE ONE CARVERY ITEM\*

\*roast leg of lamb with mint sauce & rich brown gravy – gf

OR

\*roast rib-eye of pork with apple sauce and rich brown gravy – gf, df

hot buffet dish – select from listed items

hot vegetarian dish – select from listed items

oven roasted gourmet potatoes with garlic and rosemary – gf, df

two fresh seasonal vegetables – incl. gf

two seasonal salads – incl. gf

Christmas steamed pudding with brandy sauce

seasonal fruit trifle

fresh cut seasonal fruit salad – gf, df

decorated pavlova – gf

fresh and whipped cream – gf

Christmas fruit mince tarts

freshly brewed tea and coffee

Includes Christmas crackers on tables

*\* gluten free bread available on request –  
minimum of 4 working days notice required*

\$56 pp (above 70 persons)

\$58 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price – under 5 free



# Christmas Dinner Menus

## Menu 3

basket of freshly baked breads with butter \*

glazed hot baked ham on the bone  
with wholegrain mustard and pineapple – gf, df  
and roast turkey with traditional stuffing and cranberry sauce\*

*\* turkey may be replaced with  
roast sirloin of beef with pan gravy and horseradish sauce – gf*

hot buffet dish – select from listed items

hot vegetarian dish – select from listed items

oven roasted gourmet potatoes with garlic and rosemary – gf, df

two fresh seasonal vegetables – incl. gf, df

two seasonal salads – incl. gf, df

Christmas steamed pudding with brandy sauce

seasonal fruit trifle

decorated pavlova – gf

fresh cut seasonal fruit salad – gf, df

fresh and whipped cream – gf

Christmas fruit mince tarts

freshly brewed tea and coffee

Includes Christmas crackers on tables

*\* gluten free bread available on request –  
minimum of 4 working days notice required*

\$67 pp (above 70 persons)

\$69 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price – under 5 free



# Christmas Dinner Menus

## Menu 4

basket of freshly baked breads with butter \*

glazed hot baked ham on the bone  
with wholegrain mustard and pineapple – gf, df  
and roast turkey with traditional stuffing and cranberry sauce \*  
*\* turkey may be replaced with  
roast sirloin of beef with pan gravy and horseradish sauce – gf*

hot buffet dish – select from listed items  
hot vegetarian dish – select from listed items  
creamy gratin potatoes – gf  
two fresh seasonal vegetables – incl. gf, df  
three seasonal salads – incl. gf, df  
cold seafood presentation with cocktail sauce – df

Christmas steamed pudding with brandy sauce  
seasonal fruit trifle  
fresh berries tart with lemon curd cream  
decorated pavlova – gf  
fresh cut seasonal fruit salad – gf, df  
fresh and whipped cream – gf

Christmas fruit mince tarts  
freshly brewed tea and coffee

Includes Christmas crackers on tables

*\* gluten free bread available on request –  
minimum of 4 working days notice required*

\$73 pp (above 70 persons)

\$75 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price – under 5 free



# Christmas Selection Dishes

## Hot Buffet Dishes – all served with steamed rice except \*\*

beef stew bourguignon – gf, df

beef stroganoff – gf

butter chicken – gf

chicken and mushroom fricassee with tarragon and bacon – gf

chicken curry – Thai green – gf, df

chicken, cashew and vegetable stir fry – gf, df

baked market fresh fish with cream, capers, mushrooms and tomatoes – gf

crumbed fish pieces with tartare sauce – df \*\*

seafood mornay

steam baked salmon on spinach with chilli, garlic and lemongrass glaze – gf, df

slow braised pork belly with cranberry, orange and soy sauce – gf, df

lamb rogan josh – gf

savoury lamb casserole with minted pea mash – gf

## Vegetarian Dishes

eggplant, pumpkin and ricotta lasagne

herb and four cheese tortellini on a creamy pesto and tomato sauce

mild vegetable curry with cashews & steamed rice – gf, df, ve

spinach and ricotta cannelloni on tomato, garlic and basil sauce

vegetarian shepherds pie – gf

## Additional Options – 7.50pp

cold platter of cured meats, smoked salmon,

feta cheese and marinated vegetables – gf

cold seafood presentation with cocktail sauce – df

## Soup – \$3.5pp

creamy vegetable with fresh herbs – gf, v

spicy pumpkin – gf, df, ve

# Beverage Options

## standard range | cash bar | tab limits

### HOUSE WINES

kopiko bay sparkling	\$30 / \$8.5 gls
kopiko bay sauvignon blanc	\$30 / \$8.5 gls
kopiko bay chardonnay	\$30 / \$8.5 gls
kopiko bay cabernet merlot	\$30 / \$8.5 gls

### METHOD CHAMPENOISE

lindauer brut	\$34
lindauer brut (200ml bottle)	\$10

### WHITE WINES

invivo sauvignon blanc	\$39
trinity hill	
hawke's bay chardonnay	\$37

### RED WINES

graham nortons shiraz	\$40
wee angus cabernet merlot	\$36

### DRAUGHT BEERS (285ml glass)

speight's ale & mac's gold	\$5.5
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### BOTTLED AND CANNED BEERS

steinlager pure	\$8.5
stella artois	\$8.5
speight's cans	\$5.5
corona extra	\$8.5
steinlager mid 2.5%	\$5

### CIDER

isaac's apple cider	\$7
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### SPIRITS

bacardi, bourbon, brandy, gin, dark rum, vodka, whisky (incl. mix) \$5 single nip

### NON-ALCOHOLIC BEVERAGES

orange juice (285ml glass)	\$4.5
soft drinks (285ml glass)	\$3.5

## optional range | on account basis only

### WHITE WINES

wither hills sauvignon blanc	\$40
the ned pinot gris	\$40
martinborough vineyard medium riesling	\$42

### METHOD CHAMPENOISE

lindauer special reserve	\$43
daniel le brun method traditionnelle	\$59
nicholas feuillate	\$98

### RED WINES

huntaway reserve merlot	
cabernet sauvignon	\$49.5

### martinborough vineyard

te tera pinot noir	\$49.5
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### mt difficulty roaring meg

central otago pinot noir	\$52
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### morton estate black label syrah

	\$50
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### BEERS

mac's 3 wolves	\$8
panhead supercharger	\$9
panhead quickchange	\$9

### CIDER

isaac's pear cider	\$7
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### NON-ALCOHOLIC BEVERAGES

sparkling grape juice	\$12
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