



CHRISTMAS MENUS





CHRISTMAS PACKAGES | Lunch or Dinner | Minimum 40 guests

CHRISTMAS MENU ONE - \$50 per person

Basket of freshly baked breads with butter *

~CHOOSE ONE CARVERY ITEM~

- Maple glazed baked ham with wholegrain mustard and pineapple - gf, df
- Roast beef bolar with pan gravy and horseradish sauce - gf
- Roast rib-eye of pork with apple sauce and rich brown gravy - gf, df
- Roast leg of lamb with mint sauce and rich brown gravy - gf, df (add \$3pp)
- Roast sirloin of beef with pan gravy and horseradish sauce - gf, df (add \$5pp)
- Roast turkey with traditional stuffing and cranberry sauce (add \$6pp)

Steamed parslid new potatoes - gf
 Two fresh seasonal vegetables - incl. gf, df
 Tossed greens with seasonal salad fare - incl. gf, df

Christmas steamed pudding with brandy sauce
 Berry, almond, sherry and saffron trifle - gf, df
 Fresh cut seasonal fruit salad - gf, ve
 Decorated pavlova - gf
 Fresh and whipped cream - gf
 Christmas fruit mince tarts
 Freshly brewed tea and coffee

CHRISTMAS MENU TWO - \$65 per person

Basket of freshly baked breads with butter *

~CHOOSE ONE CARVERY ITEM~

- Maple glazed baked ham with wholegrain mustard and pineapple - gf, df
- Roast beef bolar with pan gravy and horseradish sauce - gf
- Roast rib-eye of pork with apple sauce and rich brown gravy - gf, df
- Roast leg of lamb with mint sauce and rich brown gravy - gf, df (add \$3pp)
- Roast sirloin of beef with pan gravy and horseradish sauce - gf (add \$5pp)
- Roast turkey with traditional stuffing and cranberry sauce (add \$6pp)

Steamed parslid new potatoes - gf
 Two fresh seasonal vegetables - incl. gf, df
 Two fresh seasonal salads - incl. gf, df

Christmas steamed pudding with brandy sauce
 Berry, almond, sherry and saffron trifle - gf
 Fresh cut seasonal fruit salad - gf, df, ve
 Decorated pavlova - gf
 Fresh and whipped cream - gf
 Christmas fruit mince tarts
 Freshly brewed tea and coffee

and choose from page 3

- One hot buffet dish
- One hot vegetarian dish

● All Christmas menus include Christmas crackers on tables ●

*gf on request (4 days notice required)

Children 5-12yrs half price | Under 5yrs no charge
 gf-gluten free | df-dairy free | v-vegetarian | ve-vegan





CHRISTMAS PACKAGES | Lunch or Dinner | Minimum 40 guests

CHRISTMAS PLATED SET MENU - \$95 per person

To share at the table

Smoked cheddar beignets, sesame dipping sauce - v
Pigs in blanket with honey mustard dipping sauce - gf, df
Turkey & cranberry sausage rolls

Appetiser (alternate drop)

Crispy duck spring roll with barbeque sauce - df
and
Smoked salmon parcel, creme fraiche, lime & fennel - gf

Main (alternate drop)

Roasted lamb loin with mustard, herbs, potato cup,
provencale tomato, balsmic garlic glaze - gf
and
Chestnut & sage stuffed chicken with port
and cranberry sauce, wild rice - gf

Mains are served with a bowl of three
seasonal vegetables on tables

Dessert (alternate drop)

Christmas steamed pudding with brandy sauce
Berry, almond, sherry and saffron trifle - gf

Christmas fruit mince tarts
Freshly brewed tea and coffee

CARVING STATION & COCKTAIL - \$60 per person

Goats cheesecake with onion jam - v, gf
Prosciutto ham & melon bites with balsamic reduction - gf, df
Smoked salmon on blini
with mustard cream cheese spread - gf
Turkey & cranberry sausage rolls
Pigs in blanket with honey mustard dipping sauce - gf, df
Hash brown sticks, with aioli & tomato sauce - gf, ve
Fruit mince tarts with frangipane - v
Mini pavlovas with lemon curd whip and fruit - gf

CARVING STATION

Maple glazed baked ham with pineapple relish
and mustard selection - gf, df
Artisan ciabatta buns*
Sliced cheese, lettuce and sliced tomatoes - gf, incl. df

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Children 5-12yrs half price | Under 5yrs no charge
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CHRISTMAS | Selection Dishes - Add ons

HOT BUFFET DISHES

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken cacciatore with bacon & mushrooms - gf, df
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red- gf, df
- Chicken, cashew and vegetable stir fry - df
- Crumbed fish pieces with tartare sauce ** - df
- Garlic & black pepper chicken curry - gf, df
- Honey and mustard roasted salmon with herbs - gf, df
- Poached market fresh fish
with grapes & white wine sauce- gf
- Seafood mornay of fish, salmon,
prawns & mussels
- Slow braised pork belly
with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb
with garlic, oregano, lemon & kumara **- gf, df

HOT VEGETARIAN DISHES

- Antipasti pasta, artichokes, roasted peppers, olives, capers
& sundried tomatoes - ve
- Courgette mac'n'cheese with garlic panko crumbs
- Eggplant, pumpkin and ricotta lasagne
- Herb and four cheese tortellini
on a creamy pesto and tomato sauce
- Mild vegetable curry with cashews & basmati rice - gf, ve
- Spinach and ricotta cannelloni on tomato,
garlic and basil sauce
- Vegetarian shepherd's pie - gf

+ OPTIONS TO ADD ON TO MENUS

SOUP - \$5 pp

Cajun corn chowder - ve

Creamy vegetable with fresh herbs - gf

Cold seafood presentation with cocktail sauce - gf, df \$9.5pp

Cold meat platter with mustard, pickles & olives \$5pp

Honey & orange baked ham with condiments - gf, df \$9.5pp

Roast pork rib-eye with gravy and apple sauce - gf, df \$9.5pp

Roast leg of lamb with mint sauce & gravy - gf, df \$12.5pp

Roast sirloin of beef with pan gravy & horseradish - gf \$14.5pp

Hot dish \$9.5pp

Vegetarian hot dish \$8pp

Vegetable or potato dish \$3.5pp

Salad \$2.5pp

Hot dessert \$6pp

Cold dessert \$5pp

Cheeses with lemon pickle & fig salami, dates,
walnut and cracker selection \$10.5pp



BEVERAGES | On account or cash bar

STANDARD RANGE

HOUSE WINES - Kopiko Bay Range Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot, Pinot Noir	35/9
Lindauer Brut Lindauer Brut 200ml bottle	39/10 11
WHITE WINES Wither Hills Sauvignon Blanc Huntaway Reserve Chardonnay	49 49
RED WINES Huntaway Syrah Huntaway Merlot Cabernet	48 48
BEERS & CIDER Speight's Gold Medal Ale - 350ml glass Speight's Summit Ultra - 350ml glass Steinlager Light 2.5% Steinlager Pure Isaac's Apple Cider Speights Zero 0%	6.5 6.5 6 9 8.5 6
SPIRITS includes mixer Bacardi, Bourbon, Brandy, Vodka, Whisky, Gin, Rum	5 9
NON-ALCOHOLIC Orange Juice - 350ml glass Orange Juice - by litre Soft drinks - 350ml glass	4.5 12 3.5

OPTIONAL RANGE

BEERS Mac's Gold Steinlager Classic Corona Extra Panhead Supercharger Panhead Quickchange	8 9 9.5 9.5 9.5
WHITE & ROSE WINES Marisco Kings Favour Sauvignon Blanc The Ned Pinot Gris Martinborough Vineyard Medium Riesling The Ned Rosé Wither Hills Early Light Sauvignon Blanc 9.5% Marisco Bastard Chardonnay	55 49 49 49 49 60
RED WINES Martinborough Vineyard Te Tera Pinot Noir Mt Difficulty Roaring Meg Central Otago Pinot Noir Leefield Pinot Noir	55 60 58
METHOD CHAMPENOISE Lindauer Special Reserve Daniel Le Brun Method Traditionelle Lanson Black Label Brut Lanson Rosé	48 75 100 100
PREMIUM SPIRITS (single nip) Grey Goose Vodka Tanqueray Gin Dalwhinnie 15yr old Whisky Pimms No.1 (double nip)	7 7 10 8
	Add 2.5 for mixer
NON-ALCOHOLIC Sparkling Grape Juice	12