



Christmas Festive Buffet

THE COLD ITEMS

Selection of artisan breads, served with dips and oils

Garden Salad with a balsamic dressing

Baby spinach salad with beetroot, orange, feta and caramelised walnuts

A selection of sliced European meats including ventricina, prosciutto, calabrese and feline

Rocket salad with fresh shaved parmesan cheese

THE MAINS

Pan roasted marinated chicken breast, salsa verde, warm pearl barley and herb pilaf

Herb crusted market fish of the day, rosemary roasted potatoes

Medley of steamed seasonal vegetables, Kapiti olive oil, Marlborough Sea salt

Roasted root vegetables, confit garlic, thyme

THE CARVERY STATION

Rydg's glazed ham on the bone, and slow roasted Grass fed Beef Sirloin

Served with a selection of sauces, mustards and dressings

THE SWEET STUFF

Fruit mince pies

Pavlova with Chantilly and fresh fruit

Steamed Christmas pudding

Portlander's mini trifles

Freshly brewed coffee and a selection of teas



Add a Little Extra

Canape package \$14 per person \ half hour

Petite prawn cocktails, 1000 island, lettuce, poached prawns

Crispy Haloumi, white balsamic reduction, orange jam

Mini burger sliders, crispy chicken, Huffman's aioli, Swiss cheese

Petite pork pies, spiced aspic

Substantial Canapes \$8per person

Selection of mini rolls with slow roast lamb, baked ham and pulled roast turkey

Petite seafood trio with (e.g) baked salmon, marinated green lip mussels, steamed cockles

Rare roast grass fed beef sirloin, Yorkshire pudding, Mandy's horseradish

THE CARVERY STATION 1 item for \$20per person | both for \$28perperson

Baked ham or roast beef, selection of sauces, breads and rolls

Add a little sweet treat \$5 per person

A selection of sweet treats and dessert items



Christmas Festive Menu

TO START

Artisan ciabatta roll, Manuka honey and Dijon mustard butter

ENTREES

Petite Portlander style prawn cocktail

*Roast turkey vol au vont, bread sauce, sweet cranberry puree,
stuffing crumble*

*Roast pork belly, vanilla roast apple, cauliflower silk, Eddie's cider
reduction*

MAINS

CHOOSE FROM

Sous vide NZ salmon with sauce bearnaise

Pure South eye fillet with port wine jus

Pan roasted free range chicken supreme with jus lie

ALL SERVED WITH

*Truffled dauphine potato, spiced carrot
puree, sautéed broccolini*

DESSERTS

*Portlander crème brulee, spiced berry salad, vanilla
bean ice cream*

*Steamed Christmas pudding, crème anglaise,
raspberry coulis, whipped cream*
