

# Christmas Day

## BUFFET MENU

### Starters

**Chicken & Ham Terrine**  
Fig chutney, toasted brioche (cbgf)

**King Prawn Cocktail**  
Lemon, Marie Rose sauce, cos lettuce (GF)

**NZ Smoked Salmon**  
Potato salad, dill, crème fraiche, (gf)

**Beetroot Tartar**  
Pickled red onion, pomegranate, herbs, croutons (cbgf)

**Heirloom Tomato Salad**  
Cucumber, basil (gf, vg)

### Mains

**Honey & Mustard Glazed Ham**  
Chipolata (GF)

**Christmas Turkey**  
Sage & onion stuffing

**King Ora Salmon**  
Roasted tomato & basil

**Roast Beef Rib**  
Gravy, yorkshire pudding

**Nut Roast**  
Mushroom & chestnut (vg)

### Sides

Charred broccolini, toasted almonds (gf)

Roasted heirloom carrots, pumpkin puree, pumpkin seeds (gf)

Duck fat roast potatoes, garlic & rosemary (gf)

Glazed beetroot, horseradish cream, crispy garlic, soft herbs (gf)

Smoked cauliflower cheese. herb crumb (v)

### Desserts

**Christmas pudding**  
Brandy sauce

**Strawberry pavlova**  
Kiwifruit compote, basil (gf)

**Vegan chocolate delice**  
Mixed berry compote (vg)



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