

To Start

Honey glazed pigs in blankets
Fig chutney, toasted brioche (NGO)

King prawn & smoked salmon cocktail
Lemon, marie rose, cos (NGA)

Mushroom pâté
Caramelised walnuts, pickled red onion, thyme crouton (VG)

Charred spring onion potato salad
Dill, lemon, crème fraîche (V)

Heirloom tomato salad
Basil, cucumber (VG, NGA)

Dressed leaf & condiments

Mains

Honey & mustard glazed ham (NGA)

Christmas turkey
Sage & onion stuffing, pigs in blankets

King ora salmon
Roasted tomato, basil (NGA)

Roast beef
Gravy, yorkshire puddings

Beetroot wellington
Spinach, mushroom (VG)

Sides

Charred broccolini, toasted almonds (NGA, VG)

Roasted heirloom carrots, pumpkin puree, pepitas (NGA, VG)

Duck fat, garlic & rosemary roast potatoes (NGA, VGO)

Caramelised parsnips, honey, thyme (NGA, VG)

Smoked cauliflower cheese, herb crumb (V)

Desserts

Christmas pudding
Brandy sauce (V)

Vegan chocolate delice
Mixed berry compote (VG)

Chocolate fondue
boysenberry cheesecake, pavlova, strawberries, marshmallows, kiwifruit



Christmas Day

BUFFET MENU