



CHRISTMAS BUFFET DINNER

25th December 2020

Complimentary welcome drink on arrival

Starter

Selection of bread and dips

Antipasto Platter

Cured meat | Hot smoked salmon | Olives | Pickled vegetables | Chutneys and relish

Salad Bar

Tossed mixed leaf salad | Beetroot, smoked garlic and feta | Curried kumara and bacon |
Roasted pumpkin and thyme salad | Tomato and spinach tossed in balsamic vinegar |
Kokoda (Fijian Ceviche) | Seafood platter

Hot Section

Herb crust baked fish | Roasted gourmet potatoes | Cauliflower & broccoli Mornay |
Island style goat curry | Coconut rice

BBQ

Rib-Eye steak | Garlic prawns | Corn on the cob

Carvery

Glazed ham | Roast turkey

Selection of Condiments

Salad dressings | Apple sauce | Tomato and cucumber salsa |
Sour cream | Mustard | Horseradish

Dessert

Christmas trifle | Christmas tarts | Profiteroles | Chocolate roulade | Baked Alaska |
Lemon custard tart | Chocolate and strawberries |
Condiments- Vanilla Chantilly cream and berry compote |

Adult \$85 per person | In-house guest \$75 per person
Children under 5 years FREE | 5-12 years \$35 per child | 13+ years \$85 per child

**For more information please contact Kanuka Kitchen and Bar at
Nugget Point Hotel on 03 409 2492 or 03 441 0288**

Menu items are correct at time of publishing, but may be subject to change. Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking.