



CHRISTMAS DAY BUFFET LUNCH

TUTAKI CAFE

A complimentary glass of bubbles or Orange juice upon arrival

Bread and Butter Display

- French baguettes, seeded sourdough, X -mass fruit loaf, panettone
- Olive rolls, ciabatta rolls, rustic bread rolls, cheese sticks

Grazing Table

Cheese

- Cheddar, gouda, edam, emmenthal, brie, camembert, blue cheese
- With grapes, celery sticks, apricots, prunes, cheese crackers, quince jelly.

Antipasti

- Spanish chorizo, black forest ham, milano salami, smoked duck breast, smoked chicken
- Pickle, artichoke, cocktail onion, cornichons, stuffed peppers, and marinated eggplants.

Dips

- Humus
- Baba ghanoush
- Pesto

Seafood Station with condiments

- Cured salmon 3 type
- Green mussels with chimichurri
- Cured oysters with condiments
- Seafood shots

Salads

- Candy cane caprese
- Beetroot and feta salad
- Pears and rocket salad with parmesan
- Classic chicken caesar salad

Carving station with condiments and sauces

- Honey, mustard, and ginger-glazed champagne ham with condiments
- Baby potato,
- Yorkshire pudding
- Glaze kumara,
- Pepper sauce
- Honey mustard glaze.



TÜTAKI CAFE

Mains

- Festive herb-roasted sirloin steaks with garlic confit and farm greens
- Maple-glazed stuffed roasted turkey with cranberry sauce
- Citrus-seared salmon with steamed greens and zesty emulsion
- Tamarind-glazed roast vegetables with baby spinach and toasted seeds
- Roasted butternut squash gnocchi in a sun-blushed tomato cream sauce

Desserts

- Christmas gingerbread house
- Classic Christmas pudding served with vanilla brandy sauce
- Christmas trifle with berry custard and meringue
- Assortment of Christmas yule logs- chocolate, blueberry, pistachio, strawberry
- Mince pie
- Christmas cake
- Croquembouche
- Kiwi and matcha tea parfait
- Pavlovas' selection

Kids Corner

Chocolate fountain

Doughnut mini
Fresh fruits
Marshmallows
Brownie bites
Churros

Candy Floss Station

Pink vanilla
Blueberry
Strawberry

Popcorn counter



