

## **A CHRISTMAS CELEBRATION:**

### ***Hors d'oeuvres to enjoy with a pre dinner drink at the bar:***

- *A medley of mini tartlets – blue cheese & asparagus, smoked salmon & capers, bacon & onion, sweetcorn and aged Cheddar*
- *Homemade Kaipara smoked fish pate on golden crostini with Roma tomatoes & chives*
- *Tiny vegetarian spring rolls with sweet chilli & spicy plum dipping sauces*

### ***Entrée:***

- *Prawns in our own thousand island dressing served on a bed of shredded lettuce with Roma tomatoes, red onion & lemon wedges*

### ***Main buffet:***

- *Individually selected & smoked for Lansdowne House, hot ham on the bone studded with cloves & cooked with an orange, Manuka honey and hot English mustard glaze accompanied with crushed pineapple, hot English & Dijon mustards & Maraschino cherries*
- *Roast chicken with a sautéed sage, thyme & butter onion stuffing, wrapped in streaky bacon & served with cranberry sauce & traditional gravy*
- *Gourmet potatoes steeped in a mint, parsley & chive butter*
- *Broccoli & cauliflower served in a Parmesan, aged Cheddar & Gruyere cheese sauce, topped with crispy breadcrumbs & paprika & grilled till golden*
- *Baby minted peas*
- *Seasonal asparagus lightly steamed & served with a warm lemon Vinaigrette*
- *A mixed green salad with Italian tomatoes, cucumber, red onion, a pepper medley, spring onions, free range eggs, fresh herbs, avocado & more, topped with freshly cooked croutons & accompanied with an orange balsamic Vinaigrette or a traditional salad cream*

### ***Dessert:***

- *A two tiered lemon meringue Pavlova filled with a tangy lemon curd, topped with Chantilly cream & decorated with oranges & lemons*
- *Fresh strawberries & tangelos steeped in a Cointreau syrup & served with a dusting of icing sugar*
- *A triage of our own icecream – Vanilla bean, passionfruit & our house special – rich chocolate, orange & Grand Marnier accompanied with a raspberry coulis & a thick chocolate ganache*

### ***'Afters':***

- *A wide selection of teas & herbal teas as well as freshly brewed coffee served from silver pots & accompanied with our own baby Christmas mince tarts or some 'naughty nibbles'.*