



THE
CUT
RESTAURANT & BAR

CHRISTMAS BUFFET

\$65 PER PERSON, MINIMUM NUMBERS X30

TO START

Freshly baked selection of sour dough dinner rolls
Cold sliced salami, pastrami, pickled pork and pate, balsamic onions and relish **GF**
Marinated charred vegetables, olives, pickles and Greek feta **V GF**
Mixed leaves, watercress, red chard citrus and fennel **V GF**
Balsamic baby beetroot, feta, candied walnuts, kale **V GF**

HOT MEAT SELECTION

Roasted Turkey breast, sage and onion stuffing, cranberry sauce

- OR -

Carvery meats, choice of one of the following **GF**

Leg of Lamb, mint sauce

Beef Sirloin, béarnaise sauce

Champagne Ham, trio of mustards

SIDES

Yorkshire pudding with red wine jus
Cider vinegar and manuka honey glazed carrots **V GF**
Rosemary and parmesan roasted potatoes **V GF**
Buttered asparagus, green beans, and minted peas **V GF**

DESSERTS

Traditional plum pudding, served with crème anglaise
Classic Pavlova, with vanilla cream, fresh summer berries and passion fruit **GF**
New Zealand cheese selection, blue, brie, cheddar and gouda with crackers and condiments
Seasonal summer fresh fruit platter **GF**
Fruit mince pies
Chocolate fountain, with selection of summer fruits and profiteroles for dipping
Additional \$6pp
Fresh brewed coffee and Dilmah teas

V - Vegetarian GF - Gluten Free DF - Dairy Free



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CHRISTMAS PLATED

Three Course Set Menu\$65

Select only one dish of each course

Three Course Alternate Drop\$75

Select two dishes of each course to be served alternate drop

Three Course Choice\$80

Select two dishes of each course, with choice given at meal time

Minimum numbers x18

Freshly baked ciabatta dinner rolls

ENTRÉE

Crayfish bisque with market fresh crustaceans & brandy cream **GF**

Caramelised onion & goat cheese tart, fresh asparagus and petit salad greens **V**

Confit Marlborough Salmon, potato salad, avocado & dill remoulade **GF**

Duck Liver pate, pistachio, fig relish, walnut bread crostini

MAIN

Duo of Turkey breast & maple glazed ham, candied sweet potato, sauté greens & wholegrain mustard sauce

Corn-fed Chicken Supreme, pomme puree, minted green pea, stuffing, cranberry & shallot conserve

Angus Beef Sirloin, pont neuf, green beans, caramelized onions & cabernet jus **GF**

Pan-fried Salmon Fillet, dauphinoise potato, green asparagus & sauce béarnaise **GF**

Vegetarian options available on request

DESSERT

Traditional plum pudding, brandied fruits, vanilla anglaise & ginger ice cream

‘Classic’ Pavlova, fresh vanilla cream and cointreau macerated strawberries **GF**

Fresh summer berry fruit, almond shortbread & champagne sabayon

Egg Nog Brulee, spiced and spiked with rum, served with sugar cookies

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