



THE  
**CUT**  
RESTAURANT & BAR

## CHRISTMAS EVE BUFFET 2018

\$55 PER PERSON

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### START

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Freshly baked artisan breads and sour dough dinner rolls  
Cold sliced salamis, roast meats and pate, relishes and chutneys *GF*  
Antipasto vegetables, cornichon, pickled onions and olives *VGF*  
Seafood chowder, market fish and crustaceans

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### HOT MEAT SELECTION

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Leg of Lamb, mint sauce, red wine jus *GF*  
Champagne Ham, trio of mustards *GF*

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### SIDES

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Yorkshire pudding, home style gravy  
Honey and cider glazed carrots *VGF*  
Duck Fat roasted potatoes, rosemary and thyme *GF*  
Buttered asparagus, green beans, and minted peas *VGF*

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### SALADS

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Potato salad, crispy bacon, egg, pickles, crème fraiche *GF*  
Mixed leaves, watercress, red chard and shaved fennel *VGF*  
Glazed beetroot, toasted walnut, stilton and rocket *VGF*

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### DESSERTS

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Chocolate fountain, with selection of summer fruits for dipping  
Classic pavlova, with vanilla cream and fresh summer berries *GF*  
New Zealand cheese board, with crackers and condiments  
Seasonal fresh fruit platter *GF*  
Fresh brewed coffee and Dilmah teas

*V - Vegetarian GF - Gluten Free DF - Dairy Free*