



\$139
PER PERSON

THE CUT CHRISTMAS BUFFET

THE
CUT
RESTAURANT & BAR

ON ARRIVAL

A glass of Veuve Du Vernay Brut, Bordeaux, France

TO START

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 (V GF)

SEAFOOD SELECTION

Seafood chowder, market fish and crustaceans

Natural oysters and tiger prawns served over ice (GF)

Smoked salmon, smoked kahawai and marinated mussels (GF)

SALADS

Farfale pasta, sundried tomato pesto, kalamata, feta and spinach (V)

Potato salad, crispy bacon, egg, pickles, crème fraiche (GF)

Mixed leaves, watercress, red chard and shaved fennel (V, GF)

Glazed beetroot, toasted walnut, stilton and rocket (V, GF)

HOT MEAT SELECTION

LEG OF LAMB

Mint sauce, red wine jus (GF)

BEEF SIRLOIN

Horseradish, béarnaise sauce (GF)

CHAMPAGNE HAM

Trio of mustards (GF)

ROASTED TURKEY BREAST

Old English stuffing, cranberry sauce

SIDES

Yorkshire pudding, home style gravy

Honey and cider glazed carrots (V, GF)

Duck Fat roasted potatoes, rosemary and thyme (GF)

Buttered asparagus, green beans, and minted peas (V, GF)

Manuka honey baked kumara, pumpkin, balsamic onions (V, GF)

DESSERTS

Chocolate fountain, with selection of summer fruits for dipping

Traditional plum pudding, served with crème anglaise

Classic Pavlova, with vanilla cream and fresh summer berries (GF)

New Zealand cheese board, with crackers and condiments

Seasonal fresh fruit platter (GF)

Fruit mince pies

Fresh brewed coffee and Dilmah teas

GF - Gluten Free V - Vegetarian