

# EAT, DRINK & CELEBRATE



## BUFFET MENU

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### Arrival

Glass of bubbles

### Start

Artisan breads, olive oil, dips

Antipasto platter – selection of meat, cheese, pickled vegetables, chutney, crackers

### Salads

Asian quinoa, edamame beans, red cabbage, red onion, carrot, capsicum, sesame seed (V, DF, GFI)

Asparagus, seasonal vegetables, herb & garlic infused olive oil (V, DF, GFI)

Moroccan couscous, turmeric, cranberries, dates, apricot, almond, spring onion (V, DF, GFI, N)

Roast root vegetables, spinach, honey mustard dressing (V, DF, GFI)

### Seafood

Chilli & lemon marinated Marlborough green-lipped mussels (DF, GFI)

Classic shrimp cocktail (DF, GFI)

Cold smoked 'Akaroa King' salmon, dill & caper crème fraiche (GFI)

### Carvery

Mānuka honey glazed champagne ham, charred pineapple salsa, mustard gravy (DF, GFI)

### Mains

Gnocchi, heirloom tomato, spinach, parmesan, bell pepper sauce (V, GFI)

Roast turkey, sage & onion stuffing, cranberry jus

Grilled Canterbury lamb loin, Moroccan spiced lamb ribs, dukkah crust, tzatziki (GFI, N)

Rosemary & mustard crust beef sirloin, pinot noir jus (DF, GFI)

Minted new potatoes, garlic, thyme (V, DF, GFI)

### Desserts

Black forest gateaux, De Kuyper 'Kirsch' brandy black cherries (V)

Lemon curd white chocolate cheesecake (V)

Pavlova roulade (V, GFI)

Steamed Christmas pudding, brandy custard (V)

Fruit and berry selection (VG, DF, GFI)

Vanilla Chantilly cream (V, GFI)

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts | VGO = vegan option available  
VO = vegetarian option available | DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.

**SUDIMA**  
HOTELS