



CHRISTMAS DAY BUFFET LUNCH



Ballroom, Quality Hotel Emerald. December 25th 2011, 12.00 noon
Kids 12 & under \$40, kids under 4 are **FREE!**

the **GRILL**room

Reservations essential. Full prepayment required to secure your booking.

Cold Buffet

Cold Meats, Seafood and Salads



Salami, roast beef, ham, smoked chicken, Pancetta & Parma ham on pickled vegetables

Raw fish ceviche with lime, red onions & coriander
Smoked salmon, marinated king fish & Rock oysters on ice
Steamed king prawns with lemon & prawn cocktail & octopus salad
Marinated green lip mussels

Tomato & mozzarella salad with basil pesto & sweet balsamic
Coleslaw
Penne salad with sundried tomato, olives & basil
Potato salad with bacon, onions & mustard dressing
Green leaf salad, cucumber, tomatoes, carrots & condiments
Roasted vegetables with Pine nuts in olive oil & garlic

Hot Buffet



Roasted rump of lamb with confit garlic & rosemary
Turkey with sage & onion stuffing & all trimmings
24 hour slow cooked beef Tenderloin with its pan juices
Roasted Groper with vine ripened tomatoes, avocado oil and fresh herbs
Champagne Ham with clove, bay leaf, mustard & Honey glaze

Roasted pumpkin and kumara
Mushroom Risotto
Roasted gourmet potatoes with sea salt, parsley, and garlic
Asparagus, roasted root vegetables & steamed vegetables

Dessert Buffet



Desserts including
Full range of sweets, fruits and desserts including
Traditional Christmas Pudding, Pavlova, chocolate mud cake, cheesecake, glowing pears, Crème brulee with chocolate & cherry, Panna Cotta, Baked apple & a CHOCOLATE FOUNTAIN with fruit skewers