Christmas Day Buffet Menu

ENTREE

Chicken & Smoked Ham Terrine
Fig Chutney | Toasted Brioche (CBGF)

King Prawn Cocktail
Lemon | Marie Rose | Cos (GF)

NZ Smoked Salmon
Dill | Crème Fraiche | Potato Salad (GF)

Beetroot Tartar
Pickled Red Onion | Pomegranate | Soft Herbs | Croutons (CBGF)

Selection of NZ Charcuterie
Chutneys | Sourdough (CBGF)

Heirloom Tomato Salad
Basil | Cucumber (GF, VG)

SIDES

Charred Broccolini
Toasted Almonds (GF)

Roasted Heirloom Carrots
Pumpkin Puree | Pepitas (GF)

Duck Fat Garlic & Rosemary Roast Potatoes (GF)

Glazed Beetroot
Horseradish Cream | Crispy Garlic | Soft Herbs (GF)

Smoked Cauliflower Cheese
Herb Crumb (V)

MAINS

Honey & Mustard Glazed Ham
Chipolata (GF)

Christmas Turkey
Sage & Onion Stuffing

King Ora Salmon
Roasted Tomato | Basil

Roast Rib of Beef
Gravy | Yorkshire Pudding

Mushroom & Chestnut
Nut Roast (VG)

DESSERT

Christmas Pudding
Brandy Sauce

Strawberry Pavlova
Kiwifruit Compote | Basil (GF)

Vegan Chocolate Delice
Mixed Berry Compote (VG)

Merry Christmas from

ST JOHNS
BAR & EATERY