

## **FESTIVE SEASON BUFFETS**

Mid-November - Late-December - Minimum 20 guests, smaller groups on request \$49pp

## ANTIPASTO PLATTER

A selection of breads, sliced meats, assorted cheeses, sundried tomato, roasted eggplant, hummus & olives



Classic Potato Salad gourmet potatoes, crispy bacon, 6 minute eggs, spring onion, mayo DF, GF

Leafy Green Summer Salad DF, GF, V, Vegan

Honey Roasted Beetroot, Feta & Walnut Salad GF, V

## HOT BUFFET

Manuka Honey Glazed Champagne Ham DF, GF
Crispy Skin Chicken Breast stuffed with chorizo sausage, cranberry sauce DF
Garlic & Herb Butter Roasted Gourmet Potatoes GF
Cheesy Broccoli & Cauliflower Gratin GF, V



Individual Pavlova kiwifruit, passionfruit glaze & fresh cream GF, V
Summer Strawberry Trifle V

Warm Sticky Date Pudding V

Served with Brandy Custard & Whipped Cream V

Tea & Coffee to Finish