

# Christmas Day Buffet Lunch

Bookings 11.30am & 12pm

\$85 Adults

\$40 Kids 5 - 12 Years

\$15 Kids 0 - 4 Years

Freshly Baked Bread

Hot Honey Roasted Leg of Ham  
Mustard and Herb Crusted Whole Scotch Fillet  
Sliced Turkey served with Stuffing and Cranberry Sauce

Fresh Seasonal Vegetables  
Minted baby New Potatoes

Smoked Salmon  
Seafood Cocktail in a Brandy Cocktail Sauce  
Marinated green Lip Mussels

Tossed Green Salad  
Pasta Salad  
Baby Beetroot

Christmas Steamed Pudding with Brandy Sauce  
Chocolate Cake  
Pavolva  
Fresh fruit Salad

Cheese Board and Crackers

Tea and Coffee and Chocolate Dinner Mints

This is a sample menu

# Christmas Functions

(please see our Christmas Day Menu for our Christmas Day Lunch)



LUNCH \$30 per Person

DINNER \$35 per Person

This is a Sample Buffet Menu

Gourmet Bread Selection

English Stuffed Turkey

Mustard and Herb Crusted Roast Beef

Honey Roasted Leg of Ham

Roasted Seasonal Vegetables

Minted New Potatoes

Green Salad

Seasonal Pasta Salad

Coleslaw

Double Chocolate Brownie

Cheesecake

Pavlova

Tea and Coffee and

Chocolate Dinner Mints

Tables all decorated Christmas Theme

For Bookings over 30 people why not try:

Buffet A – \$35 per person

Sample Menu

Gourmet Bread Selection

Honey Roasted Ham

Angus Pure Roast Beef

Minted Gourmet Potatoes

Roasted Seasonal Vegetables

A Selection of Salads using the finest local ingredients

Followed by:

A grand selection of tempting sweets

Tea & Coffee

Buffet B - \$45 per person

Gourmet Bread Selection

Honey Roasted Ham

Angus Pure Roast Beef

Marinated Roast Leg of Lamb OR Poached Salmon

Minted Gourmet Potatoes

Roasted Seasonal Vegetables

A Selection of Salads using the finest local ingredients

Followed by:

A grand selection of tempting sweets

Tea & Coffee



How about something a little more intimate:

**3 Course Meal**

**\$35 per person**

Sample Menu

A minimum of 10 people required for this menu

Book in 30  
or more people  
& receive a  
FREE night @  
Bluewater Hotel in  
a studio room  
(conditions apply)

Garlic bread

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MAIN

Chicken Breast with Pomme Risolee, wilted greens & salsa verde

OR

Rib Eye served with a herb mash, seasonal salad & pepper sauce

OR

The Chefs choice of local  
Fish of the Day

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DESSERT

Double Chocolate Brownie with a Rich Chocolate Ganache

OR

Home-made Cheesecake the Chefs Specialty

# 4 Course Meal

## \$45 per person

### Sample Menu

Book in 30  
or more people  
& receive a  
FREE night @  
Bluewater Hotel in  
a studio room  
(conditions apply)

Garlic bread

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### ENTRÉE

Calamari crispy coated in rice flour and paprika  
with a citrus aioli and salad

OR

Beef Carpaccio with rocket and parmesan salad  
and an aged balsamic

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### MAIN

Chicken Breast with Pomme Risolee, wilted greens & salsa verde

OR

Rib Eye served with a herb mash, seasonal salad & pepper sauce

OR

The Chefs choice of local  
Fish of the Day

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### DESSERT

Double Chocolate Brownie with a Rich Chocolate Ganache

OR

Home-made Cheesecake the Chefs Specialty

A minimum of 10 people required for this menu