



Christmas

BUFFET LUNCH

SOUP

Chicken and corn chowder

COLD STARTERS

Garden salad, tomatoes, cucumbers, carrot julienne, seeds, nuts. Balsamic vinaigrette or honey-mustard dressing

Carrot and sultana salad, coconut shavings

Asian coleslaw, caramelised walnuts

Greek salad, tomatoes; cucumbers, red onions marinated with balsamic vinaigrette, black Kalamata olives and feta cheese

Seafood platter, garlic prawns, smoked salmon, raw marinated fish, cilantro and marinated mussels. With an assortment of sauces and condiments.

CARVERY

Champagne ham, mustard, red wine reduction

Turkey, walnut & apricot stuffing, cranberry & gravy

Pork loin, seeded mustard gravy

VEGETABLES

Fried rosemary potatoes

Oven roasted root vegetables

Glazed honey-carrots

Stuffed peppers, mushroom & vegetable sauté

HOT DISHES

Seafood medley, fish, sauteed leeks, mussel & shrimp ragout

Grilled lamb, green beans, caramelised shallots, mint jus

DESSERT

Classic pavlova with fruit garnish

Raspberry and white chocolate trifle

Chocolate torte

Fresh marinated fruit salad with honey-yoghurt

Steamed plum pudding with brandy custard

LUNCH 12PM TO 2:30PM

\$129 per Adult

\$69 per child 3 - 12 years old

Free children 2 years and under

**Includes a glass of bubbly or
grape juice per person**

Bookings are essential

P:09 303 3789

E: reservations@theparnell.co.nz

