

Oaks Wellington CHRISTMAS BUFFET 2022

ADULTS \$185 (INCLUDING A DRINK) KIDS \$85 (UNDER 12)

SEAFOOD BAR

Pacific Oysters with Chardonnay Mignonette Dressing Poached Tiger Prawns with Gribiche sauce and Lemon Virgin Bloody Mary Shots Gratinated Green Lip Mussels Whole Baked Salmon with Dill Beurre Blanc

SALAD STATION

Garden Salad with Balsamic Dressing Greek Salad Roquette, Beetroot and Goat cheese Caesar Salad Potato and Chives salad with Lemon Mayonnaise Italian Caprese Salad

COLD STATION

OAKS SIGNATURE GRAZING BOARDS

Charcuterie

Prosciutto, salami, pastrami, chorizo, sliced ham, Chicken pate, relish, cornichon, cheese stuffed pimentos, olives, sundried tomato, wholegrain mustard

Cheeseboard

Brie, Cheddar, Kahurangi Blue, Gouda, Chilli-Garlic cream cheese, quince jelly, walnuts, dried apricots, grapes, kiwifruit, pretzels, assorted crackers, honeycomb



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BREAD STATION

Sourdough Rosemary & Sea Salt Focaccia French baguette

DIPS

House-made Balsamic & EVO Beetroot and Cashew Hummus Basil Pesto Tzatziki Babaganoush

HOT SELECTION

Roast Beef with Rosemary-Bacon Fat Potatoes and Merlot Jus Honey-Mustard Glazed Champagne Ham with Caramelised Apple and Fennel Jus Herb butter basted turkey with sage and onion stuffing and cranberry sauce Fish with Caper-Anchovy Mash and Lemon-Caper-Butter Sauce Linguine Puttanesca (V) Manuka Honey Glazed Medley of Veg Potato Gratin





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LIVE STATION

Whitebait Fritters

DESSERT STATION

Tiramisu

Christmas Pudding with Crème Anglaise

Apple Pie

Mini Pavlova

Mini Eclairs

Macaroons

Cheesecake

Chocolate Fondue with Fresh Fruits and Marshmallows