EAT, DRINK AND BE MERRY

CHRISTMAS DAY BUFFET

ON ARRIVAL
Artisan Breads, Olive Oil, Butter

SALADS
Mesclun, Lemon Vinaigrette (VG, GF)
Potato, Spring Onion (V, DF, GF)
Char-Grilled Vegetables, Aioli (V, DF, GF)
Roast Pumpkin, Baby Spinach, Ricotta, Watercress (V, GF)
Feta, Olives, Cucumber, Tomato, Capsicum, Red Onion, Greek Dressing (V, GF)
Baby Cos, Bacon, Parmesan, Sourdough Croutons, Caesar Dressing

SEAFOOD
Pickled & Smoked Mussels, Spiced Tomato Mayonnaise (GF)
Poached Prawns, Citrus Dressing (DF, GF)
Oysters, Lemon, Vinegar (DF, GF)
Akaroa Smoked Salmon, Capers, Dill (DF, GF)

COLD
Pâté Selection, Cumberland Sauce
Chorizo Salami, Pickled Vegetables (GF)
Tandoori Chicken, Spiced Mango Chutney
Continental Cured Meat

HOT
Baked Market Fish, Chardonnay Sauce (GF)
Venison Wild Mushroom Ragout (DF, GF)
Char-Grilled Vegetable Moussaka (VG, GF)
New Season Potatoes, Mint (VG, GF)
Herb Buttered Vegetables (V, GF)
Mānuka Honey Roasted Root Vegetables (VG, GF)

CARVERY
Maple Baked Leg of Ham (DF, GF)
Traditional Roast Turkey, Trimmings, Stuffing
Leg of Lamb, Mint Sauce (DF, GF)

SWEETS
Fresh Berries (VG, GF)
White & Dark Chocolate Mousse (V)
Pavlova, Kiwifruit Strawberry Salsa (V, GF)
Brandy Snaps, Vanilla Bean Cream (V)
Christmas Pudding, Custard, Brandy Sauce
Christmas Mince Tarts
Artisan Cheese Selection, Crackers, Lavosh, Paste, Chutney

V = Vegetarian | VG = Vegan | DF = Dairy Free | GF = Gluten Free | N = Contains Nuts
We cannot guarantee the food preparation environment is free from traces
of all allergens. Please speak to your server if you have any concerns.

NOVOTEL
CHRISTCHURCH AIRPORT