

Traditional Christmas Day

MENU 2019

Lunch 11.30 - 1.30pm

Adults \$85.00 | 5 - 15 years \$40.00 | Under 5 years Free

Carved Meat

Honey Glazed Champagne Ham Rosemary and Mustard Crusted New Zealand Lamb Rotisserie Marinated Chicken Roast Turkey

Vegetables

Roast Potatoes Roast Kumara Roast Pumpkin Minted Gourmet Potato Seasonal Vegetable Medley

Artisan Bread Rolls and Butter

Seafood

Pacific Half Shell Oysters
Coromandel Half Shell Mussels
Marinated Mussels
Island Style Raw Fish Salad
Mixed Seafood Salad
Chilled Ocean Shrimps

Assorted Condiments

Cranberry Sauce, Mint Jelly and Sauce, Mustard, Seafood Dressing, Mayonnaise, Fresh Vinaigrette, Crushed Pineapple, Hollandaise Sauce, Home-Made Gravy

Salads

Antipasto Buffet
Crunchy Tossed Green Garden Salad
Zesty Beetroot Salad
Fresh Asparagus Salad

Dessert

Traditional Plum Christmas Pudding
St-Remy Brandy Sauce
Christmas Pavlova
Seasonal Fresh Berries
Traditional Trifle
Jelly Cups / Mousse Cups
Ice Cream
Assorted Filled Profiterole's
Christmas Mince Pies
Brandy Snaps

Complimentary Glass of Bubbles or Soft Drink. All Tables are Decorated With a Christmas Theme

Deposit to be paid by 1st December 2019 - Balance to be paid in full by 16th December 2019

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