

Christmas Day lunch menu

Join us from **1pm** in The Pavilion Restaurant at Peppers Parehua on Wednesday 25th December 2019

Cold Selection and Salads

Antipasto platter - cold meats, roasted peppers, sundried tomatoes, artichokes hearts and olives (GF) (DF)

Assorted Housemade bread selection - hummus, local Olivo olive oil and Pesto

Seafood platter - smoked salmon, Fresh oysters, Grilled mussels (GF) (DF)

Garden Salad — Leaf greens, tossed with seasonal garden produce, finished with Olivo olive oil

Caesar salad station — cos, egg, bacon, croutons and anchovy mayo — build your own

Greek Salad — capsicum, cucumber, tomatoes, olives, feta cheese and lemon vinaigrette.

Assorted condiments - pearl onions, pickled cucumbers, caper berries, Roasted capsicum



From the Carvery and served to you by Head Chef,

Alex Sorensen

Glazed Champion ham with honey mustard and cloves (GF)

Turkey breast with cranberry chutney

Roasted leg of lamb with mint sauce

Buffet Mains

Slow braised beef cheeks and asparagus

Grilled Salmon with chilli garlic sauce and broccoli (GF)

Vegetarian lasagne, layers of fresh pasta with grilled vegetables, rich ragout and cheese sauce (V)

Fresh broccoli florettes, tossed in olivo oil

Asparagus, tossed in garlic, butter, and parsley

Roasted root vegetables, tossed in garlic and butter (GF)

Dessert Buffet

Meringue nests, with fresh berries and chantilly cream (GF)

Good old brandy snaps filled with cream (GF)

Traditional mini Christmas mince pies

Christmas pudding with cream anglaise,

Eton mess cups, fresh berries and cream

Chocolate dipped berries

Seasonal fruit platter

Cheese Board to finish

Indulge yourself in some of New Zealand's finest cheeses —

A selection of kingsmead's finest cheeses, all locally produced.
Served with dried fruits, pastes, nuts and crackers.

Bookings Essential

Phone: 06 306 8405 or Email:

parehua@peppers.co.nz

\$135 per adult & **\$60** per child under 12 years old