



# Christmas Day Buffet Menu 2020

Join us on Christmas Day for a wonderful  
Christmas celebration Buffet Meal

Lunch from 11.30am – 4pm or  
Dinner from 6.30pm – 8.30pm

Adults _____	\$139
11–15 years _____	\$60
6–10 years _____	\$40
Pre-schoolers _____	Free of charge

For bookings please call 0800 10 99 10 or  
email [ravi@qualityhotelelms.co.nz](mailto:ravi@qualityhotelelms.co.nz)



QUALITY HOTEL ELMS

Quality Hotel Elms  
456 Papanui Road  
03 355 3577  
[qualityhotelelms.co.nz](http://qualityhotelelms.co.nz)

#### Booking Conditions

\$100 deposit at time of booking (non refundable)  
Remainder of account payable by 14th Dec  
(If not received by due date, the booking will be  
cancelled and deposit forfeited).



RESTAURANT & BAR

Fig Restaurant & Bar  
456 Papanui Road  
03 352 4903  
[figrestaurant.co.nz](http://figrestaurant.co.nz)



### *Soup*

Selection of Bread

Truffle scented creamy mushroom soup (GF, V)

### *Salads*

Pomegranate & orange crunchy toasted garden green salad (GF, DF, V)

Zesty beetroot, red onion & spinach salad (GF, V)

Greek salad (GF, V)

Classic Caesar salad with chopped bacon & parmesan

Mediterranean grilled vegetables with balsamic dressing (GF, DF, V)

### *Entrée*

Continental sliced meats with semi dried vegetables, marinated feta & pickles (GF)

NZ cheese, olives, pesto, stuffed capsicum, house dressing & crackers

### *Seafood*

Pacific half shell oysters (GF, DF)

Coromandel half shell mussels (GF)

Smoked teriyaki tuna

Island style raw fish salad (GF, DF)

Mixed seafood salad (GF, DF, V)

Chilled ocean prawn cutlet with lemon (GF)

### *Carved Meat*

Honey glazed champagne ham (GF, DF)

Rosemary and mustard crusted New Zealand lamb (GF)

### *Mains*

Tandoori chicken thigh (GF)

Whole stuffed turkey on cranberry jus (GF)

Slow roasted Angus sirloin with rosemary & red wine jus (GF)

Akaroa salmon fillet & tomato salsa (GF, DF)

Roasted kumara, parsnips & pumpkin (GF, V)

Honey glazed carrots & mint with sesame seeds (GF, V)

Ricotta ravioli with eggplant caponata & pine nuts (V)

Thyme roast potatoes (GF, DF, V)

Ghee rice (GF)

Cauliflower gratin (V)

Seasonal vegetable medley (GF, V)

### *Assorted Condiments*

Mint jelly, cranberry sauce, mustard, crushed pineapple, homemade gravy.

### *Desserts*

Traditional plum Christmas pudding with brandy sauce

Hummingbird cake

Christmas pavlova (GF)

Seasonal fresh berries

Traditional trifle

Dark chocolate mousse (GF)

Tiramisu limoncello

French chocolate Bûche (Yule Log)

Christmas mince pie

Assorted filled profiteroles

Fresh central Otago cherries

Tea infusions and freshly brewed coffee with Christmas tartlets

V = Vegetarian GF = Gluten-free DF = Dairy-free