



QUALITY HOTEL ELMS

CHRISTMAS DAY BUFFET MENU 2019

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

QUALITY HOTEL ELMS
456 Papanui Road
Phone 03 355 3577
qualityhotelelms.co.nz

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

FIG RESTAURANT & BAR
456 Papanui Road
Phone 03 352 4903
figrestaurant.co.nz

CHRISTMAS DAY BUFFET MENU

SOUP

- Selection of Bread
- Soup of the day (V) (GF)

ENTRÉE

Continental sliced meats with semi dried vegetables, marinated feta, pickles, NZ cheese, olives, pesto, stuffed capsicum, house dressing and crackers

SEAFOOD

- Steamed tiger prawns with lemon and garlic aioli
- Akaroa smoked salmon roulade with cream cheese (GF)
- Steamed green lip mussels (GF)
- Seafood salad with cocktail dressing (GF)
- Lemon /tomato salsa /chipotle mayo/aioli

SALADS

- Mesclun salad with cherry tomato (V) (GF)
- Tomato cucumber olive and feta cheese (V) (GF)
- Apple, celery and walnut salad with aioli (V) (GF)
- Coleslaw with toasted peanuts (V) (GF)
- Mediterranean vegetables with balsamic dressing (V) (GF)

CARVERY

- Honey and mustard glazed ham (GF)
- Slow roasted angus sirloin (GF)
- (Includes selection of condiments)

MAINS

- Sage and onion stuffed turkey on cranberry jus
- Chicken curry with raita (GF)
- Lemon baked fish with curry coconut cream (GF) (DF)
- Boneless leg of lamb with rosemary, mint and orange (GF)
- Goat cheese and beetroot, pumpkin, black lentil and spinach wellington (V)
- Steamed basmati rice with roasted coconut (V) (GF)
- Garlic and pesto vegetables (V)
- Thyme rub new potatoes (V) (GF)
- Potato gratin (V)
- Roasted kumara, parsnips and pumpkin (V) (GF)
- Honey glazed carrots and mint with sesame seeds (V) (GF)

DESSERT

- Mini pavlova with kiwi fruit and strawberries (V) (GF)
- Trio of profiteroles (V)
- Chocolate Yule log
- Gingerbread tiramisu (V)
- Brandy snaps filled with chantilly cream (V)
- Christmas plum pudding with vanilla custard (V)
- Fresh Central Otago cherries
- Assorted slice fruits
- Mince pies
- Assorted cheese cake
- Apple crumble with anglaise sauce

Tea infusions and freshly brewed coffee with Christmas tartlets

(V) Vegetarian (GF) Gluten-free (DF) Dairy-free * (Indicative menu only)

