

# Christmas Buffet Dinner

*Parnells*  
ON THE ROSE GARDEN

## From the carvery

Maple and apricot glazed ham on the bone/ mustard

Leg of Canterbury lamb roasted with garlic/rosemary/anchovies served with mint sauce

## Hot Selection

Pan seared chicken thigh fillets /coriander / garlic / spring onion

Summer vegetables with lemon and herb butter

Fresh field mushrooms poached in wine /cream / shallots / fresh herbs

Oven roasted pumpkin, kumara, parsnips, and potatoes

## Cold Selection

Fillets of house smoked King Salmon

Whole king prawns in the shell

Freshly prepared gourmet salads

Selection of dressings, pickles, chutneys and condiments

Freshly baked dinner rolls

## Dessert Selection

Pavlova decorated with fresh fruit and cream

Melody of fresh fruits with vanilla soft cream

Orange and cointreau marinated strawberries

Rich plum pudding perfected by a divine cognac creme glaze

*Special blend coffee and infused teas*

**\$75.00 per person plus Venue Hire**