



TE PUIA
ROTORUA, NEW ZEALAND

Christmas Day Lunch Buffet Menu

STARTERS

Rēwana of fried bread and NZ wild wakame and chilli furikake butter
Seafood chowder
Corn and watercress soup (V, GF)

SALADS

Smoker barrel house smoked salmon with brown sugar and chilli glaze
Chilled oysters and fresh prawns
Shrimp salad with creamy dressing
Antipasto platter with cured cold meats alongside condiments
Mixed lettuce leaf, red onion, cucumber, tomato, and condiments (V, GF)
Root vegetable with lime, avocado oil and horopito (V, GF)
Cauliflower and spinach salad (DF, V, GF)
Fermented kimchi salad (V, GF)
Grilled corn feta ricotta jalapeño salad

CHILDREN'S BUFFET

Mac and cheese with bacon and parmesan crumb
Buttermilk fried chicken nibbles
Waffles and pancakes with toppings
Children's candy station

MAIN COURSE

Carvery - Manuka smoked ham and roast turkey
Grilled lamb chops with caramelised onion gravy (GF)
24-hour slow cooked beef with rewana bread stuffing
Twice cooked sticky glazed pork ribs with asian greens
Garlic and watercress potato bake (V)
Butter chicken and steamed basmati rice
Vegetarian fried noodles (V)
Thai green curry tofu and chargrilled vegetables (Vegan)
Pork, prawn and water chestnut (Vegan) dumplings

DESSERT BUFFET SELECTION

Steamed pudding with vanilla custard and cream
NZ pavlova, whipped cream and seasonal fruit
Chocolate dipped cream puffs and chocolate mousse
Trifle with fresh seasonal berries
Ice-cream and blackberries with kawakawa sauce
Caramelised kumara brûlée
Kawakawa and dark chocolate tiramisu
Chia coconut pudding with fresh berries
A selection of NZ Cheeses

*All menus rely on availability of seasonal produce, subject to change.
DF = Dairy Free, GF = Gluten Free, V = Vegetarian