

Distinction Rotorua Hotel & Conference Centre

CHRISTMAS DAY MENU

Soup station

Seafood chowder
Crème of Asparagus soup with garlic croutons

Baker's station

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

Salad selection

A selection of Eight traditional assorted salads
selection of dressings and accompaniments

From the cold kitchen

Chorizo & kranisky sausage
Cold shaved ham off the bone
Dutch & pepperoni salami's
Hot Pork, Pastrami & smoked chicken slices

Seafood selection

Shrimp & crab salad bound w/ seafood sauce
Lemon & Honey Marinated mussels
Pacific half-shell mussels
Whole steamed akaroa salmon w/ all the trimmings
Chilled king prawns

Carvery

Oven roasted turkey, traditional stuffing, cranberry jelly & jus
Maple cured Champagne ham accompanied with jus

Hot Dishes

Poached salmon fillets, over lime & coriander Beurre Blanc
Sautéed Chicken resting on pumpkin gnocchi, crème of mushroom sauce
Pork fillet medallions with chestnut & apricot stuffing, apple scented Jus.
Prime beef medallions on fresh herb rosti's & peppercorn sauce
Seafood shells filled with scallop, tarahiki, mussel, prawn finished w/ champagne sauce

Accompanying dishes

Medley of traditional seasonal vegetables (Asparagus, Pumpkin, Peas, carrots)
Minted Gourmet potatoes and roast kumara & potato

Desserts

Traditional Christmas steamed pudding with brandy anglaise
Raspberry white chocolate & baileys cheesecakes
Brandy snaps with chantilly cream
Individual Christmas trifles
Crockenbush
Rum balls w coconut and chopped nuts
Christmas chocolate log
Seasonal Fresh fruit salad
Kiwi Pavlova with kiwifruit, melon balls & strawberries

Coffee Tea

Christmas mince pies
Freshly brewed tea and coffee