



QUALITY HOTEL ELMS



RESTAURANT & BAR

Christmas Day Buffet Menu 2018

Join us on Christmas day for a wonderful
Christmas Celebration Buffet Meal

Lunch from 11.30am – 4pm

Dinner from 6.30pm – 8.30pm

Adults	\$139
11–15 Years.....	\$60
6–10 years	Pay their age
Pre-schoolers.....	Free of charge

For bookings please call **0800 10 99 10**
or email **ravi@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).

Quality Hotel Elms 446 Papanui Road | Ph 03 355 3577 | qualityhotelelms.co.nz
Fig Restaurant & Bar 446 Papanui Road | Ph 03 352 4903 | figrestaurant.co.nz



Christmas Day Buffet Menu *(Indicative only)*

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, tapenade, dukkha, house dressing & crackers

Seafood

Steamed black tiger prawns (GF)

Akaroa teriyaki salmon

Marinated green lip mussels (GF)

Shrimp cocktail (GF)

Selection of condiments

Salads

Mesclun salad (V) (GF)

Greek salad (V) (GF)

Apple, celery & walnut salad with an orange & basil dressing (V) (GF)

Pineapple coleslaw with poppy seeds & toasted peanuts (V) (GF)

Mediterranean vegetables with balsamic dressing (V) (GF)

Sides

Steamed Asian greens tossed with satay sauce (V) (GF)

Steamed jasmine rice with roasted coconut (V) (GF)

Lemon pepper & pesto vegetables (V) (GF)

Sides continued

Parsley buttered new potatoes (V) (GF)

Maple roasted kumara, parsnips & pumpkin (V) (GF)

Cauliflower gratin (V)

Orange & honey butter glazed carrots tossed with roasted sesame seeds (V) (GF)

Hot

Turkey medallions wrapped with streaky bacon on cranberry jus (GF)

Tandoori chicken lollipops with raita (GF)

Lemon baked fish with crispy capers (GF)

Port wine braised Lamb casserole (GF)

Eggplant & courgette lasagne (V)

Carvery

Slow roasted angus sirloin (GF)

Honey & mustard glazed ham (GF)

Includes a selection of condiments

Dessert

Mini pavlova with kiwi fruit & strawberries (V) (GF)

Trio of profiteroles (V)

Ginger bread tiramisu (V)

Brandy snaps filled with chantilly cream (V)

Christmas plum pudding with vanilla custard (V)

Fresh Central Otago cherries

Chocolate fountain with marshmallows & strawberries