



HOTEL GRAND CHANCELLOR

CHRISTCHURCH

Christmas Lunch Buffet Menu 2010

Selection of fresh Italian breads with spreads and dips
Cold roast beef & marinated cold roast chicken platter
Mirror display of Continental meats
Fresh Asparagus with Mouseline sauce
Tomato platter
Mixed leaf green salad
Sliced cucumber platter
Potato salad, Greek salad, Waldorf salad
Selection of condiments & chutneys
Fresh whole baked Salmon served with traditional accompaniments
New Zealand marinated green lip mussels

Soup Station

Cream of Pumpkin
Clear golden Chicken consommé with vegetable julienne

Carvery Station

Farm raised roast turkey with fruit & nut stuffing & cranberry sauce
Oven baked honey glazed ham with apple sauce
Roast sirloin of beef with horseradish sauce cooked medium

Minted new potatoes
Selection of roast kumara, pumpkin, zucchini, parsnip & carrots
South Island medley of seafood with chive Beurre Blanc
Chicken supreme medallions gratinated with mozzarella cheese on a wild mushroom sauce

Trifle

Seasonal berries with green jelly
Pavlova
Brandy snaps
Christmas pudding
Chocolate raspberry torte
Fruit salad
Cherries and berries
Chantilly cream

Traditional Christmas mince pies

Freshly brewed tea & coffee

Adults - \$87.50

Children 5-14 years - \$66.50

Children 4 years & under - Free

Available on Saturday 25th December 2010 from 12.00pm - 2.30pm.
Terms & conditions apply.