

Christmas Buffet Lunch Menu \$35pp



Carvery

Maple glazed champagne ham with peach & cranberry sauce, whole grain mustard & rosemary infused jus (GF)

Hot Selection

Five spiced braised pork loin with caramelised pear & mustard jus
Market fish seared in coconut, lemon & ginger with shallots & bok choy (GF)

Mushroom ravioli with pomodoro sauce (V)

Steamed vegetables tossed in olive oil (V, GF)

Steamed Jasmine rice (V, GF)

Cold Selection

Cauliflower, potato & blue cheese soup

Pumpkin & chickpea salad with feta, candied hazelnuts & honey mustard dressing (GF)

Crispy green salad with cucumber, carrots, cherry tomatoes & mango vinaigrette (GF)

Marinated shrimp salad with shredded lettuce, potatoes & thousand island dressing (GF)

Continental smoked meats, pâté, paprika roasted beef, thyme chicken with condiments & dips

Sweet Selection

Chef's selection of mini pastries, Christmas pudding & fruit mince pies

Freshly brewed tea & coffee

(GF) Gluten Free (V) Vegetarian (DF) Dairy Free



Christmas Buffet Dinner Menu \$65pp

Starter

Bread basket with butter & dips
Smoked tomato & seafood chowder (GF)

Carvery

Honey orange glazed champagne ham with apricot relish, seeded mustard
& port wine jus (GF)

Hot selection

Lamb tagine with roasted root vegetables, raisins, cashew nuts & sunflower seeds (GF)
Fresh market fish in a fennel cream sauce with tomato & pineapple salsa (GF)
Braised Italian chicken thigh with basil tomato sauce & ratatouille vegetables (GF)
Green pea, roasted red pepper romesco & mascarpone risotto (V)
Crunchy duck fat potatoes with bacon strips (GF)
Garden steamed vegetables tossed in herbed garlic butter (V, GF)

Cold selection

Waldorf salad with bacon, apple, baby cos lettuce, red onion, parmesan & aioli (GF)
Carrot & chickpea salad with baby spinach, feta cheese, silvered almonds
& mustard dressing (GF)
Tossed green salad with green beans, cherry tomatoes & garlic croutons (V, GF)
Charcuterie platter with smoked meats, pâté, roast striploin, honey glazed chicken,
dry fruits, condiments & pickles (GF)

Sweet selection

Fresh berries & fruit truffle
Dark chocolate cranberry cake with white chocolate mousse
Christmas pudding with vanilla custard sauce

Freshly brewed coffee and tea

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Christmas Dinner Platted Menu \$65pp

Pandoro bread selection with butter medallion

Entrées

Gin & Honey Cured Salmon Gravlax
lemon & dill cream cheese with pickled cucumber

Chicken, Roasted Peppers & Sundried Tomato Terrine
with petit salad, cranberry relish & blue cheese

Pan Seared Scallops & Saffron Risotto
with crisp prosciutto, finished with a black truffle oil drizzle

Mains

Parmesan Crusted Fish of the Day
orange kumara mash, minted pea purée, pickled baby carrot with pineapple & melon salsa

Truffle Scented Eye Fillet
with Yorkshire pudding, potato mash & sautéed green beans

Stuffed Courgettes with Ratatouille
finished with crispy cheese crumb & onion bhaji

Desserts

Mango & Coconut Panna Cotta
served with berries & mint salsa

Christmas Plum Pudding
with liquorice anglaise & vanilla ice cream

Rhubarb Crumble Tart
with almond crunch & vanilla bean sauce

Finale

Christmas mini mince pies

Freshly brewed coffee & a selection of premium Dilmah teas



AMORA HOTEL
AUCKLAND

