



Christmas Day

ALPINE BUFFET SAMPLE MENU

SEAFOOD

- Sashimi of New Zealand farmed kingfish (DF, GF)
- Thai marinated pink prawns (DF, GF)
- Otago little neck clams (DF, GF)
- Marlborough green shell mussels (DF, GF)
- Freshly shucked Oysters natural, (DF, GF)
- Pacific Island-style squid, pickled cucumber, red onion, cherry tomato with chili, lime, and coconut (DF, GF)
- Shrimp & avocado salad with Marie Rose sauce (DF, GF)
- BBQ octopus with roasted corn, halloumi cheese, seaweed, lemon, burnt peanuts, pork skins and soy caramel (DF)
- Hot and cold Aoraki freshwater salmon (DF, GF)
- Miso sake marinated Mount Cook Alpine Salmon belly with wasabi pea salsa (DF, GF)
- Fresh water salmon & line caught white fish ceviche with kiwi, chili, citrus and coconut, finished with Cardrona gin (DF, GF)

AORAKI/MOUNT COOK GRAZING STATION

- Cauliflower pannacotta with kelp granola, fennel, and wild herbs finished with white truffle (GF, V)
- Vegetable frittata made with local farm fresh eggs and seasonal produce (GF, V)
- Roasted seasonal vegetable & pasta salad with wild rocket & sweet thyme dressing (VG, DF)
- Duck liver parfait with cranberry and local cherry (GF)
- Coriander seed and fresh herb-crusted tuna, smashed potato, green beans, tomato, black olive and egg with aioli and mixed greens (GF, DF)
- Scorched lamb, spiced middle eastern couscous with almonds tea soaked sultanas and tahini minted yoghurt dressing (GF)
- Pesto chicken and roasted corn salad, asparagus, cranberry and organic fennel with lemon herb dressing (GF, DF)
- Marinated feta, olives & pickled onions
- Charcuterie selection Parma ham, chorizo, chorizo, cured wild venison, hot pork, spiced beef salami (GF, DF)

SOUP

- Crayfish bisque with new season fennel, rouille croutons & fresh herb
- Southland carrot & fresh ginger soup, curry spices and coconut cream (GF, VG)





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PLANT BASED

Beetroot hummus, local pear & fig relish, green tomato and jalapeño chutney
Mesculin, spinach, crisp garden lettuce
Greek salad

Grilled zucchini with green olive & sundried tomato roll, artichoke and salsa verde bites
Seasonal garden summer vegetable platter with pickled vegetables and local mushrooms
Vegetarian sushi served with gluten free soy, pickled ginger, and wasabi

Roasted kumara, quinoa, baby spinach, and toasted almond salad

Burnt broccoli, pumpkin, and kale salad with almond & cashew crème

Baby beet & endive salad, fresh pear, liquorice, fig and Szechuan roasted walnuts, vegan feta and
fig wine dressing
(All GF, DF VG)

MEAT AND SEAFOOD FROM THE FLAME

BBQ smoked local pork collar rubbed in sweet spices, roasted cauliflower & green beans with apple (GF)

Poached Chicken breast, mushrooms, leeks, blistered tomato, confit garlic, seeded mustard jus (GF)

Slow roasted ham on the bone with orange and marmalade glaze (DF, GF)

Mount Cook Alpine Salmon with mirin scented spinach, warm quinoa, sauté of prawn, scallop & Spanish
sausage with surf clam and surf water crème (GF, DF)

Line caught snapper, lentil, snow pea and bell pepper succotash (GF, DF)

Roasted turkey with traditional stuffing and pan gravy

Lumina Lamb high country shoulder roulade, spiced braised red cabbage in red wine with smashed
peas & fresh mint salsa and sweet grapes (GF, DF)

Roasted Pure South striploin of beef (GF, DF)

PLANT-BASED MAIN DISHES

Sweet potato, broccolini and tofu curry, pak choy, burnt macadamia and Pad Thai noodles (VG, GF)

Pumpkin gnocchi, roasted baby cos, sous vide parsnips and broad beans with spiced
pumpkin crème (VG, DF)

Almost meat balls, lentils and cumin spiced chickpeas, roasted leeks and vine tomatoes (GF, VG)

Almost chicken and mushroom risotto, porcini crème with toasted pine nuts and sage (VG)

Vegetarian style Kare-kare with earth gems, asparagus, celery and black garlic in coconut
peanut sauce (GF, VG)





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THE TRIMMINGS

Asparagus, broccolini and new season beans with crispy shallots and chili almonds (GF, VG)
Summer ratatouille bake with vegan basil pesto (VG, GF)
Macaroni cheese finished with white truffle and shitake mushrooms (V)
Vegan cheesy agria potato and caramelized onion bake (GF, VG)
Boiled new season potatoes with sea salt, fresh mint and olive oil (GF, VG)
Southland carrots in salted passionfruit glaze (GF, VG)
Steamed basmati rice with cinnamon, clove, and fragrant peel (VG, GF)
Cranberry jelly & thyme jus
Beef dripping Yorkshire pudding
Horseradish crème, Mint sauce, Seeded mustard

CHILDREN'S STATION

Chicken nuggets, Fish bites, Seasoned chips
Spaghetti Bolognese

DESSERTS

Chocolate fountain with dipping fruits
Warm Christmas pudding with vanilla custard
Mini éclairs with vanilla custard and chocolate
Yule Log
Avocado chocolate mousse with orange zest & roasted pineapple (DF, GF, VG)
White chocolate cheesecake with matcha
Chocolate truffles and Christmas spiced vegan bliss balls (GF, VG)
Mango and summer berry pavlova (GF)
Key lime tarts with tequila strawberries (GF)
Lemon curd & kiwifruit puff pastry dessert
Chocolate panforte (VG, DF)
Mini trifle with Cromwell cherries
Locally selected cheese with accompaniments
Crackers, Lavosh, Breadbasket

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

Please note that we are not a gluten-free or dairy-free kitchen

