



Christmas Day

ALPINE BUFFET MENU

SEAFOOD

Sashimi of New Zealand farmed kingfish (GF, DF)

Thai marinated pink prawns (GF, DF)

Marlborough green shell mussels (GF, DF)

Freshly shucked oysters natural (GF, DF)

Pacific Island-style squid with mango, cucumber, red onion and cherry tomatoes with chilli, lime and coconut (GF, DF)

Shrimp and avocado salad with Marie Rose sauce (GF, DF)

Rare tuna with soy caramel, burnt corn, peanuts, pork crackling, pickled ginger and preserved tomatoes (DF)

Hot and cold smoked local salmon platter (GF, DF)

Miso-sake marinated Mount Cook Alpine Salmon belly with sumac and brown sugar poached loin with tropical fruit salsa (GF, DF)

Octopus and kimchi salad with soft shell crab (GF, DF)

AORAKI/MOUNT COOK GRAZING STATION

Cauliflower pannacotta with kelp granola 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 and orzo pasta salad with fresh herbs and lemon-maple dressing (VG, DF)

Marinated feta, olives & pickled onions

Duck liver parfait with roasted cherries and balsamic cherry gel (GF)

Niçoise-style salad with smoked eel and bluenose fish (GF, DF)

Scorched venison, spiced Middle Eastern couscous with aubergine, olives, sultanas and tahini-minted yoghurt dressing, finished with toasted almonds (GF)

Pesto chicken and roasted corn salad, asparagus, cranberry and roasted organic fennel with lemon-herb dressing (GF, DF)

Charcuterie selection: Parma ham and chorizo, hot pork, pork and fennel salami, beef pastrami (GF, DF)

SOUP

Crayfish bisque with new season fennel, rouille croutons and fresh herbs (GF)

Southland carrot and fresh ginger soup, curry spices and coconut cream (VG, GF)





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PLANT BASED

Beetroot hummus, local pear and fig relish, green tomato and jalapeño chutney

Mesculin, spinach, crisp garden lettuce

Greek salad

Seasonal garden summer vegetable platter with pickled vegetables and local mushrooms

Vegetarian sushi served with gluten-free soy, pickled ginger and wasabi

Roasted sweet potato, quinoa, baby spinach, and toasted almond salad

Burnt broccoli and kale salad, roasted parsnip, medjool dates and cashew-coconut dressing

Baby beetroot and endive salad, fresh pear, liquorice, fig and Szechuan roasted walnuts, vegan feta and fig wine dressing

(All VG, GF, DF)

MEAT AND SEAFOOD FROM THE FLAME

BBQ smoked local pork collar rubbed in sweet spices, roasted cauliflower, green beans, apple and toasted almonds (GF)

Whole roasted chicken, mushrooms, leeks, blistered tomatoes, roasted garlic with mustard jus (GF)

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

Salmon with Spanish sausage and bean cassoulet, baby spinach and roasted prawns (GF, DF)

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

Roasted turkey with traditional stuffing and pan gravy

High-country Lumina lamb shoulder roulade, spiced braised red cabbage in red wine with smashed pea and fresh mint salsa topped with sultanas (GF, DF)

Roasted striploin of beef (GF, DF)

PLANT-BASED MAIN DISHES

Sweet potato, broccolini and tofu curry, pak choy, roasted peanut and pad thai noodles (VG, GF)

Potato gnocchi, red onions, kale and roasted leek with broad beans and carrot sauce (VG)

Jain curry of cauliflower, chickpea and lentil dahl, roasted broccoli stem, tofu and kale (VG, GF)

Mushroom risotto, porcini crème with forest mushroom and toasted pinenuts (VG)

Vegetarian succotash with roasted broccolini, tempeh and pickled beetroot (VG, GF)





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THE TRIMMINGS

Asparagus, broccolini and local beans with crispy shallots and candied chilli almonds (VG, GF)
Summer ratatouille bake with vegan basil pesto (VG, GF)
Macaroni cheese finished with white truffle and oyster mushrooms (V)
Vegan cheesy Agria potato and caramelized onion bake (VG, GF)
Boiled new season potatoes with sea salt, fresh mint and olive oil (VG, GF)
Southland carrots in a salted passionfruit glaze (VG, GF)
Steamed basmati rice with cinnamon, cloves, and fragrant peel (VG, GF)
Cranberry jelly and port wine 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 (VG, GF)
Warm Christmas pudding with vanilla custard
Mini éclairs with vanilla custard and chocolate
Yule Log
Avocado chocolate mousse with orange zest and roasted pineapple (VG, GF, DF)
White chocolate cheesecake with matcha
Chocolate truffles and Christmas spiced vegan bliss balls (VG, GF)
Mango and summer berry pavlova (GF)
Key lime tarts with tequila strawberries (GF)
Lemon curd and kiwifruit puff pastry dessert
Chocolate panforte (VG, DF)
Mini trifle with Cromwell cherries
Locally selected cheese with accompaniments
Crackers, Lavosh, Breadbasket

VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN
Please note that we are not a gluten-free or dairy-free kitchen

