



Chapman's Buffet Menu

Lunch 12pm-2pm

Get everything you wish for
This Christmas
At Chapman's Restaurant

TUESDAY DECEMBER 25, 2018

Join us at Chapman's Restaurant for a delicious Christmas Buffet.

Relax and enjoy this festive occasion with family and friends knowing you're in good hands. Enjoy a glass of bubbles upon arrival, then savour the opportunity to let somebody else do all the cooking while you celebrate with your loved ones.

\$105.00 per person

\$52.50 for children aged 5 -12

Children under 4 eat free

From the Bakery

Selection of freshly baked breads with flavoured butter, pesto, olive oil and dukkah

Soup Selection

- Seafood chowder, mussels, fish, prawns, with garlic croutons
- Butternut and mango soup with coriander pesto
- With a selection of freshly baked rolls, breads with herb butter, pesto and flavoured oils

Salad Selection

- Rocket, grilled peach, crisp pancetta and buffalo mozzarella salad
- Slow cooked potatoes, spring onion, and whole grain mustard and crisp bacon salad
- Crisp garden greens, cherry tomatoes, cucumber, leek, brie and strawberry salad with apple infused balsamic glaze
- Saffron orzo, sundried tomatoes, olives, fresh basil, mature parmesan shavings and olive oil
- Green salad with cucumber, vine tomatoes, red onion, capsicum, lemon infused artichoke and feta cheese
- Cured and smoked meats, pastrami, salami, smoked chicken, smoked ham with pickles, mustards and relishes

Cold Seafood Selection

- Fresh half shell oysters with lemon, tabasco, fresh cracked pepper and a red wine herb vinaigrette
- Prawns poached in lemon, orange and fennel
- Shrimp with Marie rose dressing
- Ceviche of snapper with coconut cream, spring onion and lime
- New Zealand green lip mussels napped in hickory BBQ sauce
- Crispy calamari with tzatziki sauce
- Smoked Kahawai
- Baked paprika and lemon pepper salmon
- Selection of dressings and condiments

From the Carvery

- Roast turkey with a corn, sage and bacon stuffing, chipolatas and cranberry and Madera wine sauce
- Roast leg of lamb with a rosemary and mustard crust, minted jelly, and a pan gravy
- Roast rump of beef with a black pepper crust, Yorkshire pudding, horseradish cream and red wine gravy
- Champagne ham with apricot, cherry, maple and ginger glaze

Hot Buffet

- Traditional butter chicken with chapatti and sambals
- Cajun grilled market fish with a caper, red onion and lime salsa
- Steamed fragrant rice
- Roasted kumara, potatoes, carrot and parsnip
- Roasted pumpkin with orange and honey
- Fresh garden vegetables tossed in herb butter
- Spinach and ricotta tortellini with parmesan and basil cream

Sweet Temptations

- Christmas pudding with brandy custard and vanilla custard
- Christmas fruit mince tartlets
- Chocolate mousse
- Peach and sherry trifle
- Selection of cheese cakes
- Cream filled brandy snaps
- Chocolate log
- Kiwi Pavlova
- Fresh seasonal fruit salad with berries
- Selection of ice creams with a selection of toppings and sauces
- Tea and coffee