Christmas Day Buffet Lunch

FOUR POINTS BY SHERATON
Auckland

Cold Selection & Salads

Garden Salad with Seasonal Vegetables
Mediterranean Couscous Salad
Moroccan Chickpea & Roasted Vegetable Salad
Selection of Mixed Olives
Marinated Vegetables, and Assorted Pickles
Freshly Baked Artisan Bread Rolls and Butter

Seafood Station

Freshly Oysters Displayed on Ice
Whole Cooked Prawns, Clams, Salmon Platter
Octopus in Rich Tomato Sauce

Carving Station

Roasted Lamb Leg with Rosemary Jus
Champagne Ham with Honey Glaze
Accompanied with roast vegetables and roast Potato

Hot Buffet Selection

Traditional Curry Goat
Moroccan Style Chicken Breast with olives
Steamed White Rice
Wild Mushroom Pasta

Dessert

Fresh Seasonal Fruits
Chocolate Fountain Experience served with:
Fresh Strawberries, Pineapple, Marshmallows, Brownie Bites
Assorted Sweet Treats
Christmas pudding with brandy sauce
Christmas Pavlova

Queen's Head will take all responsible efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.
Please let your waiter know if you have any dietary requirements or allergies.
vg=vegan, v=vegetarian, nga=no gluten added, df=dairy free, vg*=can be vegan, df*=can be dairy free, gf* = can be gluten free

Christmas Day Buffet Dinner

FOUR POINTS BY SHERATON
Auckland

Freshly home baked bread
(Accompanied by Flavored butter, dips & condiments)

Soup
Malaysian Laksa seafood soup – Traditional condiments
Creamy Mushroom velouté with truffle oil and crispy shallots accompanied with traditional sourdough

Salad Bar
Caesar salad and parmesan shavings
Nicoise salad, fresh vegetables and olive vinaigrette
Local artisan cheese & Charcuterie
Hummus, Tabbouleh, Baba Ghanoush

Mains
Seafood Mornay, Roasted Fennel & Lemon.
Beef brisket with truffle mash potatoes, red wine jus.
Garden steamed vegetables
Gnocchi with semi-dried cherry tomato, fresh herbs, olives, roasted pumpkin and parmesan sauce.
Fragrant jasmine rice

Carving Station
Roasted turkey, chestnut and sage stuffing, cranberry sauce
Slow-Roasted Lamb Shoulder
All served with Yorkshire pudding, assorted vegetables, Bone marrow jus, gravy,

Dessert
Christmas pudding with brandy sauce.
Lemon myrtle meringue pie.
Christmas trifle.
Mango passion cheesecake.
Slice fresh seasonal fruit.

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