



# QUALITY HOTEL ELMS



## CHRISTMAS DAY LUNCH 2017

Come and join us on Christmas day for a wonderful Christmas celebration buffet lunch

### TIME

11.30am – 4pm  
(last bookings at 2pm)

### MEAL

Buffet Meal  
(Indicative menu overleaf)

### PRICES

Adults .....	\$135
11yrs–15yrs .....	\$50
6yrs–10yrs .....	\$pay their age
Pre-schoolers .....	\$FOC

#### BOOKING CONDITIONS

\$100 Deposit at time of booking (non-refundable). Remainder of account payable by 14 December.  
(If not received by due date, the booking will be cancelled and deposit forfeited).  
For bookings please call **(03) 930 0243** or email **events@qualityhotelelms.co.nz**

# MENU

(Indicative only)

## QUALITY HOTEL ELMS – CHRISTMAS DAY LUNCH 2017



### SOUP

Selection of Bread  
Soup of the moment (GF,V)

### ENTRÉE

Continental sliced meats with semi dried vegetables, marinated feta, pickles,  
NZ cheese, olives, pesto, tapenade, dukkha, house dressing & crackers

### SEAFOOD

Steamed black tiger prawns (GF)  
Teriyaki salmon  
Marinated green lip mussels (GF)  
Shrimp cocktail (GF)  
Selection of Condiments

### SALADS

Mesclun salad (GF,V)  
Greek salad (GF,V)  
Broccoli, orange, feta salad (GF,V)  
Pineapple coleslaw with poppy seeds and toasted cashew nuts (GF,V)  
Pumpkin and Kumara vegetables with balsamic dressing (GF,V)

### SIDES

Steamed Asian greens tossed with hoisin sauce (GF,V)  
Steamed Jasmine Rice with roasted coconut (GF,V)  
Parsley buttered New Potatoes (GF,V)  
Cauliflower gratin (V)  
Orange and Honey butter glazed carrots tossed with roasted sesame seeds (GF,V)

### HOT

Turkey medallions wrapped with streaky beacon on cranberry jus (GF)  
Butter chicken with raita (GF)  
Moroccan braised Lamb with fresh apricot (GF)  
Greek Moussaka (V)

### CARVERY

Slow roasted prime thyme rubbed Angus Sirloin (GF)  
Honey glazed Ham (GF)  
Selection of condiments

### DESSERT

Mini Meringue with kiwi strawberries salsa (GF,V)  
Passionfruit cheesecake (V)  
New York style brownie (V)  
Chefs selection of mini tartlets & brandy snaps (V)  
Christmas plum pudding with vanilla custard (V)  
Tropical fruit cocktail with maraschino cherries (GF,V)  
Central Otago Cherries (GF,V)

Tea infusions and freshly brewed Coffee with Christmas tartlets