



# Christmas Day

## Buffet Menu

Join us on Christmas Day for a  
wonderful celebration Buffet Meal  
Lunch from 11.30am – 4pm

12 and over \_\_\_\_\_ \$149

4 – 12 years \_\_\_\_\_ \$65

Infants – 3 years \_\_\_\_\_ Free of charge

For bookings please call **0800 10 99 10** or  
email [ravi@qualityhotелеlms.co.nz](mailto:ravi@qualityhotелеlms.co.nz)



Quality Hotel Elms  
456 Papanui Road  
03 355 3577  
[qualityhotелеlms.co.nz](http://qualityhotелеlms.co.nz)

### Booking Conditions

\$100 deposit at time of booking (non refundable)  
Remainder of account payable by 14th Dec  
(If not received by due date, the booking will be  
cancelled and deposit forfeited).



RESTAURANT & BAR

Fig Restaurant & Bar  
456 Papanui Road  
03 352 4903  
[figrestaurant.co.nz](http://figrestaurant.co.nz)

## Entrée

Artisan bread selection (GF available)  
Roast tomato, fennel and capsicum soup  
(GF, VE)

## Charcuterie platter

Selection of antipasto vegetables, pickles and dips (GF, VE)  
NZ cheese board and bark (GF available)

## Seafood market

Classic seafood cocktail (prawns, squid), crispy lettuce and Marie rose sauce (GF, DF)  
Hot smoked salmon and horseradish (GF)  
Mussels marinated in tomato, roasted pepper and basil (GF, DF)  
Ginger and soy tossed king prawns (GF, DF)  
Oysters with mignonette dressing (GF, DF)

## Carvery

Orange marmalade glazed Canterbury ham  
(GF, DF)

## Butchers block

Slow baked beef sirloin and green peppercorn jam (GF, DF)  
Canter Valley turkey with cranberry sauce  
(GF, DF)  
Rosemary roasted leg of lamb (GF, DF)  
Pomegranate glazed salmon and herb yoghurt  
(GF)  
Rich Gravy

## Vegetarian

Thai yellow vegetable curry (GF, VE)

## Salads

Greek salad (GF, DF)  
Carrot, cumin, orange and chickpea (GF, DF)  
Caesar penne pasta  
Zingy citrus watermelon, strawberry and cucumber salad (GF, VE)

## Vegetables

New potatoes with mint butter (GF)  
Steamed garden vegetables with lemon and olive oil (GF, VE)  
Garlic and thyme gratin (GF, V)  
Roast kumara and smoked paprika yoghurt  
(GF, V)

## Dessert

The Elms Eton Mess (GF)  
Christmas plum pudding with brandy anglaise  
Brandy snaps filled with Chantilly cream (GF)  
Pavlova with passionfruit (GF)  
Traditional brandy trifle  
Mini Christmas mince pies  
Berry and white chocolate cheesecake  
Fresh fruit salad and cherries (GF, VE)  
Dark chocolate and raspberry cake and berry sorbet – available on request for Vegans

GF = Gluten-free DF = Dairy-free V = Vegetarian VE = Vegan