



HOTEL ELMS CHRISTCHURCH

an Ascend Collection Hotel



CHRISTMAS DAY

Buffet

— 2026 —

Celebrate the season in style at Hotel Elms Christchurch

FRIDAY 25 DECEMBER

Lunch 11:30am–2:30pm | Dinner 5:30pm–8:30pm

\$210 Adults · **\$99** Children 5–12 · Under 5 Complimentary

BOOKINGS ESSENTIAL

HOTEL ELMS CHRISTCHURCH

456 Papanui Road, Papanui, Christchurch

03 355 3577 · ravi@hotelelms.co.nz



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THE BILL OF FARE

Christmas Day Buffet 2026

Lunch 11:30am–2:30pm | Dinner 5:30pm–8:30pm | Bookings essential

ANTIPASTO & ARTISAN BAKERY

Artisan bread selection — sourdough, ciabatta & focaccia (*v*)
Chef's charcuterie platter — chorizo, salami & pastrami (*gf, df*)
Curated New Zealand cheeses (*gf, v*)
Crisp crackers & lavosh (*v*)
Marinated vegetables, house pickles & seasonal dips (*gf, v*)

SEASONAL SALADS

Classic Greek salad — cucumber, tomato, red onion, feta & olives (*gf, v*)
Niçoise salad — free-range eggs, green beans, tomato & olives (*gf, df*)
Gem lettuce, carrot, cranberries, pumpkin seeds & walnuts (*gf, df, v*)
Cos salad — mandarin, pickled onion & fresh sprouts (*gf, df, v*)
Mediterranean vegetable pesto pasta salad (*v*)
House-made dressings & festive accompaniments

SEAFOOD MARKET

Mango & lime shrimp cocktail (*gf, df*)
Calamari & octopus salad, fresh herbs (*gf*)
Marinated green-lipped mussels, tomato & garlic (*gf, df*)
Chilled tiger prawns, Marie Rose sauce (*gf, df*)
Fresh oysters, lemon & vodka shooter (*gf, df*)
Cold smoked salmon (*gf, df*)

CARVERY, ROASTS & MAIN DISHES

Pineapple & rum-glazed Christmas ham (*gf, df*)
Mustard-crusted roasted beef sirloin, peppercorn sauce (*gf, df*)
Oven-baked turkey
Rosemary & garlic roasted leg of lamb (*gf, df*)
Greek-style lemon baked chicken thighs (*gf, df*)
Akaroa salmon, fennel & orange glaze (*gf, df*)
Rich roast gravy (*df*) & bread stuffing (*v*)
Traditional condiments & accompaniments (*gf, df, v*)

SEASONAL VEGETABLES & SIDES

New potatoes, mint butter (*gf, v*)
Garlic green beans & bok choy (*gf, v*)
Brown sugar & orange-glazed carrots (*gf, df, v*)
Onion & Gruyère potato gratin (*gf, v*)
Roasted seasonal vegetables, salsa verde (*gf, v*)

CHRISTMAS DESSERT BUFFET

Classic berry pavlova (*gf, v*) & brandy snaps (*gf*)
Whisky caramel, chocolate & orange mousse (*gf, v*)
Traditional brandy trifle (*v*)
Baileys cheesecake, chocolate flakes (*v*)
Christmas fruit cake pop, pistachio buttercream (*v*)
Warm sticky date pudding, brandy anglaise (*v*)
Chocolate-dipped profiteroles & fresh berries (*gf*)

gf gluten free · df dairy free · v vegetarian

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