Christmas Day 2025 Lunch Menu

Join us on Christmas Day for a wonderful celebration Buffet Meal Lunch

> Session One: 11am - 1pm Session Two: 2pm - 4pm

 12 & over
 \$189 pp

 includes a glass of bubbles or juice.

 4 - 12 years
 \$89 pp

 Infants 3 & under
 Free

For bookings please call **0800 10 99 10** or email **ravi@hotelelms.co.nz**

Booking Conditions

\$100 deposit per person at time of booking (non refundable), remainder of account payable by 14th December.

(If not received by due date, the booking will be cancelled and deposit forfeited).



Hotel Elms 456 Papanui Road 03 355 3577 hotelelms.co.nz Fig Restaurant & Bar 456 Papanui Road 03 352 4903



Christmas Day 2025

Lunch Menu

Starters

Artisan bread selection
Charcuterie platter
NZ cheeseboard with lavosh
Antipasto vegetables, pickles & dips (gf/v)

Salads

Greek salad (gf/v)
Asian Noodle salad (v)
Potato salad, gherkins, red onion, chives (gf/df)
Courgette and carrot tabbouleh
Mixed leaves
Smacked cucumber

Seafood market

Classic shrimp cocktail, iceberg lettuce
and cocktail sauce (gf/df)
Cold smoked salmon (gf)
Mussels marinated in tomato, garlic,
and coriander (gf/df)
Black Tiger Prawns tossed in salsa verde (gf/df)
Oysters with Bloody Mary sauce

Meats

All served with rich gravy & condiments

Maple and pineapple glazed Canterbury ham (gf/df)

Roasted beef sirloin with mushroom sauce (gf/df)

Rosemary and garlic roasted leg of lamb (gf/df)

Cranberry and brie baked chicken breast

Vegetables

Vegan lasagne
Roasted gourmet potatoes (gf)
Steamed Greens in garlic (gf/v)
Orange glazed carrots
Garlic and thyme potato gratin (gf/vege)
Harissa roasted vegetables (gf/v)

Dessert

Christmas Plum Pudding with brandy anglaise
Filled meringue with cream and passionfruit
Brandy snaps filled with Chantilly cream (gf)
Traditional brandy trifle
Chocolate mousse with honeycomb (gf)
Panna cotta, lemon curd
Sticky date with orange butterscotch sauce
Fresh berries and cherries (gf)



Menu indicative only and may be subject to change.