



Christmas Day at the Copthorne

From the larder

Selection of fresh baked breads w/ olive oil
Seafood platter w/ king prawns, pacific oysters, smoked salmon, mussels & ceviche
Antipasto platter w/ selection of continental meats & garnishes
Fresh garden salad w/ vine ripened tomatoes & snow pea sprouts
Salad of honey roasted kumara w/ watercress, sweet chilli & lime
Fresh asparagus w/ shaved parmesan & avocado oil
Slow cooked potato salad w/ crispy pancetta, lemon thyme & olive oil

From the carvery

Maple & honey glazed ham w/ pineapple & mint salsa
Rosemary & seeded mustard crusted beef sirloin

Hot dishes

Turkey breast w/ brioche, pancetta, sage & marjoram stuffing & cranberry jus
South Island salmon fillets w/ fresh asparagus, lemon & chive butter
New season baby potatoes w/ cinnamon butter
Broccoli & creamed cauliflower w/ pecan crumbs

Desserts

Fresh strawberries soaked in passion-fruit
Traditional Christmas pudding w/ double cream & brandy anglaise
Black forest gateaux
Fresh fruit & melons
Fruit mince tarts
Aorangi brie & kikorangi blue w/ grapes & crackers

Tea, coffee & chocolates

Christmas day buffet \$85.00
children under 12 \$45.00

Call the Copthorne on 03 442 8123 to place your lunch reservation



COPTHORNE
HOTEL & RESORT
QUEENSTOWN, LAKEFRONT