



**Hidden Forest Venue  
Christmas Party Celebrations**

**Arrival Drink**

Glass of bubbles or orange juice

**Buffet**

Garlic butter & fresh Bread

Cured meats & pate with pickled vegetables (GF)  
(Olives, gherkins, sundried tomatoes) (GF, V)

**Soup**

Organic tomato & basil soup with extra virgin olive oil & polenta granola

**Seafood & Salad Buffet**

House marinated mussels, Thai shrimp salad,  
raw fish salad, smoked kahawai, cooked tiger prawns  
Crisp Iceberg lettuce with blue vein/roasted garlic dressing (GF)  
Spiced beetroot pickles with cumin and feta cheese (GF)  
In olive oil roasted vegetable salad (courgette, capsicum, eggplant) (GF)  
Blanched mushroom and fennel with red onion and chives. (GF)  
Salad greens, tomatoes, cucumber

**Glazed Ham**

Cider glazed gourmet ham with grilled pineapple & pine nuts

**Main dishes**

Slow cooked grass-fed brisket in dark beer & onion gravy (GF)  
Whole roasted free-range chicken in rosemary, pineapple glaze (GF)  
Stuffed pork belly with wild mushroom ragout  
Skyline Seafood paella (prawns, squid, mussels, fresh fish) Spanish chorizo & chicken  
Served on saffron rice & smoked Spanish chorizo ragout (GF)  
Slow cooked Mediterranean vegetables (ratatouille) (GF, Vegan)  
In good olive oil roasted potatoes with rosemary & garlic (GF, Vegan)  
Vegan lentil curry with roasted vegetables & tofu (GF, Vegan)

**Dessert**

Pavlova (GF), apple pie, fruit salad (GF, Vegan), chocolate mousse (GF), creme Brule (GF), cakes & slices  
(Vegan option available)

Freshly Brewed Coffee & Assorted Tea

**Buffet**

Assorted mature NZ cheeses with crackers & Quince jelly

\*Please note, items may change based on availability

