

CHRISTMAS EVE MENU 2025

SALAD

Festive cos, pumpkin, cherry & orange salad

Cos lettuce, cherries, orange segments, cucumber, pumpkin, red onion, candied walnuts with orange balsamic dressing

Turkey and celeriac remoulade

Smoked turkey, celeriac, apple and hazelnut with truffle remoulade dressing

Loaded chard iceberg wedge

Chard iceberg, blue cheese crumb, vegan bacon, gluten free croutons

Barbecued corn and chorizo salad

Roasted corn, chorizo, cherry tomato, wild rockets, avocado coriander sauce

TAPAS

Roasted cherries, beetroot cake and whipped goat cheese
Salad Espuma, on top of marinated green tomatoes

HOMEMADE COLD CUTS

Selection of homemade smoked and cured meat

SUSHI AND SASHIMI

Fresh sashimi

Scallops plus a selection of fresh new zealand fish

Nigiri and maki rolls

Selection of chefs choice including:
Onigiri, Temaki, Hako, Temari, Uramak

Kani salad

Hiyakko

ASIAN AND WOK KITCHEN

Black bean chicken with shitake mushroom
Black pepper crab
Chinese fried rice

DIM SUM

Bbq pork bun
Prawn dumplings
Vegetable dumplings
Pork and prawn shumai
Vegetable bun
Mapu tofu
Steamed pork ribs

FISH SELECTION

8 types of fish
Storm clam, tua tua, mussels, baby octopus, calamari,
Banana prawns, scallops

COLD SHELLS

8 types of crustacean
Fresh pacific oysters

CARVERY

Cordis honey glazed ham
Garlic herb roasted whole turkey

ROTISSERIE

Porchetta pork belly
Rum and leak ash chicken

CHAR GRILL

Smoked lamb keg
Dry aged prime rib roast
Venison and port wine pie

HOT VEGAN / VEGETARIAN

Roasted baby root vegetables with brussels sprout
Cinnamon pumpkin with ricotta and walnut
Stir fry bok choy with xo mushroom
Cordis blue cauliflower gratin

HOT DISHES

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MEDITERRANEAN KITCHEN

Hot dishes

Venison tagine with chickpea and kumara
Forrest mushroom creamy tagliatelle
Moussaka

SELECTION OF MEDITERRANEAN COLD DISHES

Compressed watermelon with feta snow and mint
Beetroot hummus
Charred carrots with honey tahini and hazelnut
Fattouh salad
Cordis honey baked goat cheese with caramelized walnuts
Grilled antipasto

TANDOORI KITCHEN

Tandoori chicken
Raan tandoori
Beef madras
Kosha mangsho
Butter chicken
Wild thar biryani
Saffron and raisin rice
Coconut okra

SELECTION OF DESSERTS

Christmas pudding with brandy sauce
Bread and butter pudding with custard
Fresh berry trifle
Assorted macaroons (GF)
Chocolate truffles (GF)
Cream brulee (GF)
Yule log with berries
Chocolate yule log
Christmas cookies
Minced pies
Stollen bread
Candy bar (GF)
Berry cheese cake
Black forest cake
Mango and coconut chia pudding (GF/Vegan)
Cinnamon panna cotta with hazelnut streusel (GF)
Assorted ice cream and sorbet (GF)
Chocolate fountain with condiments (GF)