


 **Welcome Drink (Optional Add-on)**

Mulled Wine with Orange & Cinnamon
Sparkling Apple & Cranberry Mocktail

 **Entrée – Choose One**

Pumpkin & Kumara Soup

Creamy roasted pumpkin and sweet kumara with spiced cream and toasted sourdough

Smoked Salmon Blini

Dill crème fraîche, capers, and microgreens on a mini buckwheat pancake

Stuffed Portobello Mushroom (V)

Filled with feta, sundried tomato, spinach, and pine nuts, drizzled with balsamic glaze

 **Mains – Buffet Style**

Glazed Roast Ham

Honey-mustard and brown sugar glaze, served with cranberry compote

Slow-Cooked Beef Brisket

Red wine jus, horseradish cream

Lentil & Vegetable Wellington (V)

Wrapped in golden puff pastry, served with rich tomato chutney


Sides:

Roast Potatoes with Garlic & Rosemary

Steamed Seasonal Greens with Herb Butter

Maple-Glazed Carrots & Parsnips

Rich Gravy and Cranberry Sauce

 **Dessert – Buffet**

Classic Pavlova

Sticky Date Pudding

Spiced Apple Crumble