



Christmas Lunch Buffet


Sugar Cane Club
HOTEL & SPA

\$150 bbed
VAT INCLUSIVE

Soup

Split Peas With Crispy Bacon Bits

Salads

Classic Waldorf Salad

A Combination of Granny Smith Apples, Red Grapes, Celery, Walnuts, Mayonnaise and Yogurt

Traditional Creamy Coleslaw

Grated Carrots, Cabbage With Raisins Tossed With Creamy Mayonnaise

Roasted Beet Root and Goat Cheese Salad

Local Goat Cheese With Tossed Seasoned Ruby Red Beetroots

Toasted Almonds With Cranberries and Spinach

Semi-Sweet Cranberries and Baby Spinach Drizzled With A Sesame Seed Vinaigrette and Crunchy Almonds

Mediterranean Quinoa Salad

Flavourful Bowl of Diced Black Olives, Bell Peppers, Onions and Corn Tossed In Pesto Sauce and Topped With Feta Cheese

Hot Chaffers

Green Peas and Rice/Three Cheese Macaroni Pie/Traditional Jug Jug Grilled Chicken and Pineapple/Blackened Mahi Mahi With Tomato Relish
Au Gratin Broccoli/Candied Sweet Potatoes

Carving Station

Honey Mustard Glazed Leg Ham
Slow Roasted Rosemary and Garlic Scented Leg of Lamb, Mint Sauce
Roasted Turkey With Gravy and Cranberry Sauce
Bacon Wrapped Pork Tenderloin With Merlot Demi Glaze

Desserts

Assorted Dessert Display





Christmas

A LA CARTE MENU

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Thai Pumpkin and Coconut Soup

A Creamy Rich Pumpkin Blended With Savory Coconut Milk

Starters

Poached Pear With Seasoned Goat Cheese Salad

Sweet Pears Poached In Chardonnay On A Bed of Lettuce and Sprinkle Candied Pecan Nuts and Goat Cheese

Sesame Seared Ahi Tuna With Mango Salsa

Marinated In A Ponzu and Wasabi Vinegarette , Served With Rocket Lettuce and Mango Salsa

Chilled Marinated Grilled Vegetables

Three Cheese Fillo Pastry Parceled and Finished With A Roasted Tomato Emulsion

Pan Seared Foie Gras On Toasted Brioche

Delicate Foie Gras Seared and Accompanied With A Rich Red Onion and Merlot Confit

Smoked Salmon and Boursin Cheese Crostini

Thin Slices of Baguette Topped With Savory Smoked Salmon Sour Cream and Cheese

Entress

Miso Glaze Local Grouper

Marinated Grouper With Stir Fry Vegetables and Noodles

Pan-Seared Pork Medallions With A Herb Infused Demi Glaze

Tenderloin With Roasted Potatoes and Market Vegetables, Finsihed With Herb Infused Demi-Glaze

Roasted Free Range Chicken

Stuffed Chicken Breast With Proscuitto, Sage and Onions On A Sweet Potato Puree and Local Vegetables

Crispy Pecking Duck Breast

Served With A Cherry Port Wine Reduction, Garlic Mashed Potatoes and Root Vegetables

Grilled Flat Iron Steak With Chimchurri Sauce

Served With Grilled Asparagus and Root Vegetables

Sugar Cane Christmas Platter

Mustard Glazed Ham/Turkey With A Cranberry Demi-Glaze

Assorted Dessert Display

New Years Eve Buffet **Dinner Menu**



Sugar Cane Club
HOTEL & SPA

Soup

Spiced Pumpkin and Ginger

Cold Display

Smoked Salmon, Chilled Shrimp, Bul Jol,
Pickled Calimari, Fish Paté, Seared Ahi Tuna,
Seewed With Crackers and Pickled Cucumbers

Antipasto Display

Grilled Assorted Vegetables,
An Array of Italian Cold Cuts,
Worldly Cheese Selections, Marinated Olives and
Artichokes, Served With Parmesan Pita Bread

Selection Of Salads

Caprese Salad
Caesar Salad
Mix Leaf Garden Salad
Marinated Artichoke Salad
Spring Salad

Hot Chaffers

Candied Sweet Potatoes/Au Gratin Broccoli
Saffron Rice/Vegetable Tortellini With A Marinara Sauce
Roasted Tuffle Enhanced Cauliflower/Grilled Asparagus
Pan Roasted Snapper/Stuffed Chicken Breast
With Boursin Cheese

Carving Station

Roast Beef With Yorkshire Pudding and Gravy
Leg of New Zealand Lamb Rubbed In Garlic and
Slow Roasted Leg of Pork With Gravy

Dessert Display

A Wide Selection of International Tastings



\$225^{bbd}
VAT INCLUSIVE