Kriston

Menu B

Cost per Person: \$28.00 (minimum 60 persons) Cost per Person: \$30.00 (minimum 30 persons)

FROSTY APPETIZER

X'MAS GOURMET BON VIVANT PLATTER

Gravalax Salmon, NZ Green Half-Shell Mussel with Mango Sweet Basil Aioli, Peppered Crusted Tuna & Laksa Pesto Prawn

SMOKED DUCK ON CRISP OF ROMAINE & GARLIC CROUTONS

Dazzled with Oriental Dressing

ALL I WANT FOR CHRISTMAS

SIGNATURE ROAST WHOLE TURKEY "BULGOGI STYLE"

Generously Stuffed with Chestnut & Mushroom Stuffing, Served with Spiced Bulgogi Sauce & Cranberry Sauce (Chef in attendance at \$120.00 per chef for a duration of 3 hours only) *Pre-carved can be arranged upon request

HARK! FROM THE OVEN

BAKED SALMON WELLINGTON

Baked Salmon on Puff Pastry with Spinach & Egg Enhanced with Tonkatsu Sauce on The Side

JOLLY CHRISTMAS FAVOURITES

CONFIT CHICKEN PARMIGIANA

BRAISED DUCK WITH CHESTNUT & NORTHERN BLACK MUSHROOM

BAKED SCALLOP ON SHELL CREAM VELOUTE FURIKAKE

NORTHERN STEWED LAMB WITH SPICES

SAUTEED PRAWN VINDALOO & ALMOND FLAKES GLAZED SALMON FILLET KUMQUAT WITH PINK PEPPERCORN

WHEAT SPAGHETTI PASTA

With Bell Pepper & Chicken Salami

SWEET NOEL

FRESH FRUIT PLATTER

CHOCOLATE BLUEBERRY LOG CAKE

ASSORTMENT OF MINI CHRISTMAS CUP CAKES

GREEN TEA JELLY WITH STRAWBERRY