

Christmas 2026

FESTIVE HOLIDAY BUFFET

NEWLANDS DINING & OAK ROOM

Friday & Saturday Evenings; November 28 - December 19 2026

SAMPLE MENU SELECTIONS

(Selections change daily)

COLD

- GF Mixed Garden Greens
- GF Traditional Caesar Salad
- GF Classic Potato Salad
- GF Mediterranean Quinoa Salad
- GF Greek Salad
- GF Tomato & Onion Salad
- Marinated Mushroom Salad
- Pasta Salad

PLATTERS

- GF Cold Seafood Platter
- GF Kiwi Mussels
- European Cold Cuts
- GF Roasted Vegetables Platter
- GF Seasonal Vegetable Platter
- GF Fresh Fruit Platter

CARVING

- GF Roast Top Round *au jus*
- GF Roast Turkey Breast *with gravy*

HOT ENTREES

- Herb Dijon Pork Tenderloin
with a creamy mushroom sauce
- Seared Salmon
with a creamy sundried tomato sauce
- GF Braised Lamb
with red wine, herbs & tomato
- Carbonara Pasta

ACCOMPANIMENTS

- GF Roasted Brussels Sprouts
with thyme & butter
- Herb Stuffing
- GF Fresh Seasonal Vegetables
- GF Roast Potatoes with Fresh Rosemary
- GF Coconut Jasmine Rice
- Rolls & Butter

SWEET ENDINGS

Enjoy a selection of assorted pastries, holiday tarts & festive cakes from the chef's sweet table!

