

EAT, DRINK AND BE MERRY

Christmas Dinner Menu

Amuse bouche

Melange of dehydrated strawberries, baby beetroot, and kumara with acidic cream and chives

Entrée

Poached egg, truffle glazed asparagus on rye croute with creamed brown onion and parmesan fondues

Main

Slow roasted sage & onion stuffed turkey
served with maple glazed baby carrot, young pea cream, jacket potatoes and cranberry jus

or

Pan fried Snapper
served with fondant potato, buttered asparagus, with roast vine ripe tomatoes and Salmoriglio Sauce

Dessert

Steamed Christmas Pudding
served with cognac soaked dry fruits & French vanilla crème anglaise