

EAT, DRINK AND BE MERRY

Christmas Menu 2018

Soup

Roast pumpkin soup with brown butter & thyme

Assorted freshly baked breads

Salads and Starters

Manuka smoked salmon with horopito & honey lime vinaigrette

Freshly shucked oysters

King prawn salad with chili lime & ginger dressing

Kawakawa smoked mussels with salsa

Five spiced crispy duck salad with mango, watercress & coriander

Pate chicken & cognac on chargrill rewena bread with smoked chipotle relish

Carvery

Roast turkey with sage stuffing & rosemary peach sauce

Champagne leg of ham layered with caramelised pineapple & maraschino cherries

Mains

Mini sirloin steak with triple mushroom duxelle and pinot noir wine reduction

Sundried tomato, mozzarella & herb stuffed chicken thigh with apricot and rosemary jus

Fish of the day with a hint of fresh herbs coated in an orange scented hollandaise

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Mains *(continued)*

Pork belly with sweet soy & ginger sauce

Sautéed pok choy & broccoli in soy ginger

Sautéed kumara in herb & garlic butter

Steamed vegetables

Dessert

Petit fours

Chocolate dipped strawberry's & marshmallows with ganache

Mango panna cotta

Assorted mini ice creams

Individual truffle

Fresh seasonal fruits & berry platter

Exotic macaroons

Christmas pudding with brandy custard

NZ cheese platter, savoury crackers & fruit quince

To finish

Assorted teas and coffee