

EAT, DRINK & BE MERRY



On Arrival

Glass of bubbles

Amuse-Bouche

Te Kouma Bay oyster, cucumber beer, salmon pearls (DF, GF)

Starter

Christmas platter – salami, pork & pistachio terrine, mānuka-smoked ham, Ōra King salmon, duck rillettes, cheese selection, crème fraîche, olives, pickled & fresh vegetables, roast grapes, seasonal fruit, traditional dips, lavosh, blini, crackers

Palate Cleanser

Blood orange granita (VG, DF, GF)

Main

Beef Wellington - beetroot, mini⁷ Yorkshire pudding, rosemary gel, bone broth (VO)
or

Pistachio-crust lamb rack, yams, peas, burnt leek (DF, N)

Sides

Confit potato, rosemary butter, chives (V, GF)

Char-grilled asparagus, lemon ricotta, walnuts (V, N)

Desserts

Chocolate truffles (GF, N)

Mini pavlova (GF)

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts

VO = vegetarian option available | VGO = vegan option available

DFO = dairy free option available | GFO = gluten free option available