

EAT, DRINK & BE MERRY



Starters

Summer vegetable soup (V)
Selection of baked bread, dips, olive oil

Antipasto

Riesling-poached prawns, orange & caper sabayon, gremolata (GF)
Whisky-glazed salmon, smoked crème fraîche, buckwheat blini
Salumi plate - prosciutto, finocchiona, mortadella, coppa, bresaola
Pâté, terrine, rillettes
Cheese selection (V)
Honey-roasted figs, marinated grapes (V)
Fresh & pickled vegetables (VG, DF)
Homemade crackers, lavosh (GFO)

Salads

Kūmara, cranberry, pecan, wild rice (V, GF, N, DFO)
Portobello, shiitake, lentil, spinach, feta (V, GF, DFO)
Summer niçoise (V, GF, DFO)
Tomato & peach panzanella, burrata (V, GF, DFO)
Roast cauliflower, lemon tahini (V, GF, DFO)

Mains

Braised beef cheek, onion, gremolata, Yorkshire pudding (GF)
Turkey, candied apple, cherry jus (GF)
Maple bourbon glazed ham, traditional condiments (DF, GF)
Smoked lamb leg, mint chimichurri, jus (DF, GF)

Sides

Confit potato, rosemary butter, chives (V, GF)
Char-grilled asparagus, lemon (VG, DF, GF)
Maple-glazed baby carrots, miso garlic zhoug, almond dukkah (V, GF, N)
Spinach & ricotta cannelloni, braised baby fennel, tomato sugo (V, GF)

Desserts

Brandy & berry trifle (V)
Mini Christmas pudding, crème anglaise (V)
Crème brûlée tarts, date mascarpone (V)
Pavlova, kiwifruit, passionfruit (V)
Eggnog cream (V)
Spiced summer berry compôte (VG, DF, GF)
Fruit platter (VG, DF, GF)

To Finish

Selection of tea & freshly brewed coffee

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