

EAT, DRINK & BE MERRY



Starters

Butternut soup, dinner roll (V, GF)

Fresh oysters (DF, GF)

Smoked kawakawa marinated mussels (DF, GF)

Mānuka smoked salmon, horopito, honey & lime vinaigrette (DF, GF)

Five-spice crispy duck, mango, watercress & coriander salad (DF, GF)

Chicken & cognac pâté, toasted rewena bread, chipotle relish (DF)

Mains

Beef Wellington, pinot noir reduction

Stuffed chicken thigh, sundried tomato, mozzarella, herbs, apricot & rosemary jus (GF)

Herb-coated fish of the day, orange hollandaise (GF)

Slow-cooked pork belly (DF, GF)

Roast turkey, sage & onion stuffing, peach sauce (DF)

Champagne ham, caramelised pineapple, maraschino cherries (DF, GF)

Vegetable bake – roast pepper, eggplant, courgette, garlic croutons (VG, DF, GF)

Sides

Sautéed bok choy & broccoli, ginger soy (VG, DF, GF)

Potatoes au gratin (V, GF)

Desserts

Cheese platter, fruit relish, savoury crackers (V, GF)

Christmas pudding, brandy custard

Mango panna cotta (V)

Trifle (V)

Assorted ice cream (V, GF)

Macarons (GF)

Petit fours (V)

Fresh fruit platter (VG, DF, GF)

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

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