

EAT, DRINK & CELEBRATE



2 COURSE SET MENU

Arrival

Glass of bubbles

Main

Served with minted new potatoes & asparagus

Wild mushroom risotto, truffle, arugula, pecorino (V, GFI)

- or -

Grilled 'Akaroa King' salmon, prawn risotto, pebre salsa, saffron beurre Blanc (GFI)

- or -

Stuffed turkey roulade, curried cauliflower, crispy sage, cranberry jus

- or -

12-hour slow-cooked pork belly, hoisin glaze, kūmara purée, seasonal greens, saffron apple

Dessert

Sticky date pudding, toffee sauce, brandy anglaise, berries (V)

- or -

White chocolate mousse, dark chocolate sphère, marshmallow cream, berries, chocolate soil (V, GFI)

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts | VGO = vegan option available
VO = vegetarian option available | DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.
Please let our team know of any dietary allergies.