

# EAT, DRINK & BE MERRY



## Starters

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Roast butternut squash soup (GF)  
Assorted bread

## Salads

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Potato, fresh herbs (V, GF)  
Watercress, pear (VG, GF)  
Kale, cranberry, pecan (VG, GF, N)

## Seafood

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Fresh oysters  
Kawakawa-smoked mussels  
Mānuka smoked salmon, horopito, honey & lime vinaigrette (GF)  
Shrimp cocktail, fresh greens (GF)

## Carvery

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Roast turkey, sage & onion stuffing, rosemary, peach sauce  
Mānuka honey & ginger glazed ham (GF)

## Mains

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Spinach & ricotta pansotti, wild mushroom sauce (V)  
Pan-seared fish, lemon-infused hollandaise, mango salsa (GF)  
Stuffed chicken, port & cranberry gravy  
Roast leg of lamb, rosemary, garlic (GF)  
Herb-crust scotch fillet, thyme & pinot noir reduction (GF)

## Sides

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Roast root vegetables (VG, GF)  
Steamed asparagus & broccoli, lemon butter (V, GF)

## Desserts

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Pavlova, fresh berries, whipped cream (GF)  
Christmas pudding, brandy custard  
Trifle  
Mini mince pies  
Fresh seasonal fruit platter (GF)  
Cheese selection (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