

EAT, DRINK & CELEBRATE



3 COURSE SET MENU

Arrival

Glass of bubbles

Start

Portobello mushroom Kiev, carrot remoulade, 'feta', Neapolitan sauce (VG)

- or -

Ham hock croquettes, Waldorf apple stack, raisins, verjuice vinaigrette (N)

Main

Spinach & beetroot risotto, grilled asparagus, 'feta', dukkah, olive tapenade (VG, N)

- or -

'Akaroa King' salmon, salt-baked potato, grilled asparagus, lemon pernod (GFI)

- or -

Confit duck leg à l'orange, fondant potato, truffle asparagus, plum (GFI, N)

- or -

Beef Wellington, mushroom & spinach duxelles, pea fricassée, jus

Dessert

Trifle, vanilla sponge, vanilla custard, jelly (V)

- or -

Chocolate & berry cheesecake, coconut ice cream, cookie crumble (V)

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.