



Christmas menus



Golden Ticket Bonus

As our special gift to you, all guests will receive a complimentary chocolate bar. One in three bars contain a golden ticket that can be redeemed for a gift.



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Christmas Banquet Menu

Two Courses - \$48 Per Person
Three Courses - \$58 Per Person

Entrée

Select One Platter

Cured Meats Platter

Including capocollo, pancetta, calabrese salami, chorizo sausage, cured smoked venison medallions, duck liver pate w/ port jelly, brioche, parma ham, turkey & chestnut terrine w/ cranberry sauce

Served w/ pickled vegetables, kalamata olives & assorted chutneys

Seafood Platter

Orange glazed escabeche prawns, salmon gravlax & house smoked fish
add oysters (natural) *At Extra Cost*

Served w/ crisp iceberg lettuce, lemon wedges & seafood dressing

Mains

Select Any Three Items

Roast Chicken Breast

w/ sage & pistachio stuffing

House Smoked Chinook Salmon

w/ balsamic glaze & cottage cheese

Mustard Rubbed Beef Rib

w/ yorkshire puddings, horseradish cream & jus

Baked Champagne Ham

w/ old fashion apple sauce

Whole Baked Fish Stuffed

w/ lemon & fine herbs over braised fennel

Braised Ox Cheek & Semolina Dumplings

Description





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Christmas Banquet Menu

Vegetables & Salads

Select Any Six Items

Steamed gourmet potatoes w/ minted butter

Green beans w/ almond butter

Cauliflower w/ cheese sauce

Assorted roast vegetables

Honey & orange glazed carrots w/ toasted sesame seeds

Traditional caesar salad

Tossed garden salad

Russian potato, gherkin & bacon salad

Penne pasta salad

Moroccan spiced cous cous salad

Curried egg salad

Served w/ vinaigrette & mayonnaise

Desserts

Select Any Three Items

Christmas crème Brulée w/ frosted berries

Individual peach & raspberry trifle

Christmas plum pudding w/ brandy sauce

Homemade fresh fruit salad

Passion fruit & pineapple rice conde

Individual pavlova w/ whipped cream & kiwifruit

All desserts served w/ whipped cream & anglaise sauce

Christmas Breakfast Menu

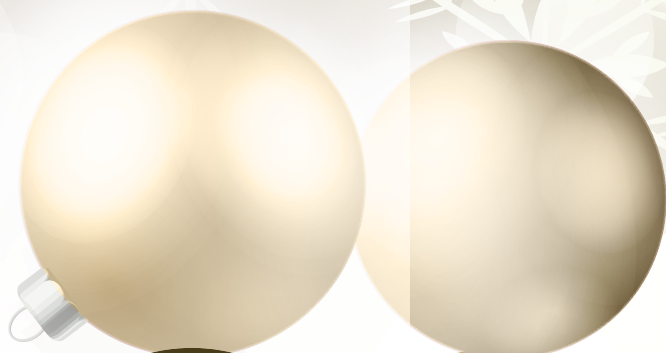
Home Toasted Muesli
w/ yoghurt & berry compote
12

Eggs Montreal
Poached eggs w/ smoked salmon & hollandaise sauce
on a toasted muffin
18

Full Cooked Breakfast
Sausage, bacon, eggs, tomato, hashbrown & wholegrain toast
22

Panettone French Toast
w/ banana & citrus mascarpone
18

Pancakes
w/ maple syrup & butter
Or
Berry compote & whipped cream
18





Canapés

Tartlet

<input type="checkbox"/>	Braised leek & crispy prosciutto	2.50
<input type="checkbox"/>	Smoked salmon w/ crème fraiche & wasabi	2.50
<input type="checkbox"/>	Goats cheese w/ prosciutto & fig honey	2.50
<input type="checkbox"/>	Beetroot, goats cheese & beetroot dust	2.50
<input type="checkbox"/>	Mini filet mignon w/ red pepper pesto	3.00

Pastries

<input type="checkbox"/>	Duck w/ caramelised apple, thyme & sage	3.00
<input type="checkbox"/>	Venison w/ sage & red currant	3.00
<input type="checkbox"/>	Turkish cheese	2.50
<input type="checkbox"/>	Chicken, prune & bacon	2.50

Pies

<input type="checkbox"/>	Beef & guinness	3.00
<input type="checkbox"/>	Coq au vin	3.00

Sandwiches

<input type="checkbox"/>	Med roll w/ olive butter, basil, red onion, tomato & feta	2.50
<input type="checkbox"/>	Beef w/ horseradish, cream cheese	2.50
<input type="checkbox"/>	Chicken w/ lemon mayo & rocket	2.50
<input type="checkbox"/>	Smoked salmon w/ wasabi butter & rocket	2.50
<input type="checkbox"/>	Ham, cheese & lettuce w/ mustard mayo	2.50
<input type="checkbox"/>	Chicken w/ onion, bacon, gherkin, cream cheese & herbs	2.50

Assorted

<input type="checkbox"/>	Pumpkin & spinach risotto	2.50
<input type="checkbox"/>	Mussel & kumara fritter w/ tomato & ginger salsa	3.00
<input type="checkbox"/>	Tigres	2.50
<input type="checkbox"/>	Dahl wadi	2.50
<input type="checkbox"/>	Spoon of ceviche	2.50
<input type="checkbox"/>	Frittata	2.50
<input type="checkbox"/>	Brandade potatoe & fish pate	2.50
<input type="checkbox"/>	Ginger bread w/ blue cheese & quince paste	2.50
<input type="checkbox"/>	Thai fish cakes	2.50
<input type="checkbox"/>	Vegetable or prawn samosas	2.50
<input type="checkbox"/>	Croquettes - ham & mushroom	2.50
<input type="checkbox"/>	Rice paper wraps	2.50
<input type="checkbox"/>	Mushroom toast w/ lemon & thyme yoghurt laban	2.50
<input type="checkbox"/>	Quesadillas	2.50
<input type="checkbox"/>	Salt & pepper squid	2.50
<input type="checkbox"/>	Meat balls	2.50



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Lunch/Bar Menu

Sample Only

Garlic Flat Bread

Oven baked flat bread w/ crushed garlic & cheese
11

Seafood Chowder

Seafood bound in a creamy fish stock delicately flavoured w/ fresh herbs & served w/ warmed bread
16

Soup Of The Day

Please ask your host for today's special
14

Pasta

Penne pasta tossed w/ smoked ham & mushrooms, parmesan cheese & black pepper
19

Chorizo Ragout

Rich tomato & red capsicum chorizo ragout served on classic italian fried semolina dumplings
19

Braided Beef Burger

Homemade meat pattie w/ cornmeal bap, gruyere cheese, tomato, beetroot relish, belly bacon & fries
24

Grilled Chicken Burger

Grilled chicken breast w/ streaky bacon, lettuce, tomato, camembert cheese, plum sauce & aioli w/ fries
23

Beer Battered Fresh Fish

Garden salad, fries & lemon scented chunky tartare sauce
25

Braided Fried Chicken

Southern fried chicken, mash potatoes & homemade coleslaw
23

Hotpot Of The Day

Your waitstaff will advise
25

Lamb Shank

Slow cooked canterbury lamb shank, jus, mash potatoes & fig jam
28



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Lunch/Bar Menu

Butchers Block

200gram Canterbury Wakanui Beef Eye Fillet

38

250gram Canterbury Wakanui Beef Scotch Fillet

36

All Served w/ fries, garden salad & béarnaise sauce

Salads

Salmon Salad

Hot smoked salmon w/ salad greens, aged cheddar & vanilla scented maryrose

20

Crispy Chicken Salad

Southern fried chicken tenders, salad greens, julienne vegetables & tangy apricot dressing

20

To Finish

Cheese Cake

Chefs cheese cake w/ ice cream & berry compote

15

Sticky Date Pudding

w/ chocolate caramel & gingernut ice cream

15

Cremè Brûlée

Classic citrus scented crème brûlée & biscuit



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Restaurant Menu

Sample Only

Starters

House Ciabatta

Olive oil w/ balsamic & pesto
or

Garlic Flat Bread

Oven baked flat bread w/ crushed garlic & cheese
11

French Onion Soup

Scented w/ monteith's dark & gruyere flutes
14

Seafood Chowder

Chunky house seafood chowder w/ croutons
16

Scallop Mornay

Scallops w/ white cheese sauce & wilted spinach
20

Chicken Liver Parfait

House parfait, melba toast, port jelly & petit salad
17

Escabeche Prawn Cocktail

Poached prawns, avocado, apple & orange w/ vanilla scented maryrose
19

Duck (Peking Style)

Asian spiced duck wrapped in pastry w/ citrus & spring onion salad
20

Vegetarian

Roast pumpkin, goat feta & pine-nut filo w/ roast beetroot & herb essence
18



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Restaurant Menu

Butchers Block

200grams canterbury wakanui beef eye fillet

38

250grams canterbury wakanui beef scotch fillet

36

250grams canterbury wakanui beef sirloin

34

200grams canterbury lamb rump

36

200grams venison sheppard steak

38

All Served w/ baked potato hash, koffman cabbage, shallot marmalade & jus

Mains

Fresh Pasta

Spaghetti tossed w/ carbonara style sauce, bacon hock, parmigiano reggiano & black pepper

26

Chinook Salmon

House smoked akaroa salmon finished w/ sautéed greens, creamed potatoes, lemon & chive butter

34

Chicken

Chicken supreme w/ roast garlic, smoky bacon & mushroom ragout, finished w/ creamed potatoes

34

Duck a l'Orange

Confit duck leg, pickled red cabbage, potato galette & candied orange jus

36

Market Fresh Fish

Your host will inform you of today's catch

32

Lamb Shoulder

Slow cooked canterbury lamb shoulder, potatoes & sauce reforme

45

Additions

Garden salad, makikihi fries, mashed potatoes,
Chefs vegetable, fried mushrooms

2.5

Condiments

Canterbury horseradish cream, aioli, honey mustard vin-
aigrette, jus, tomato sauce, worcestershire, sweet chilli,
garlic & herb butter or mint sauce

2.5



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Restaurant Menu

To Finish

Tiramisu Affogato

Vanilla icecream, espresso, crushed ladies fingers & chocolate shavings

16

Sticky Date Pudding

w/ chocolate caramel & gingernut icecream

15

Lemon Meringue Pie

Classic lemon meringue pie, berry compote & vanilla icecream

16

Dessert Specialty

Your host will inform you of today's creation

New Zealand Cheese Board

Mainland blue

Whitestone brie

Kapiti smoked cheddar

Kapiti aged cheddar

Fig chutney & falwasser crackers

20