



Christmas Plated Menu

Design your own menu with our selections

\$67 = 2 entree choices, 3 main choices, 2 sweet choices

\$80 = 3 entrée choices, 4 Main choices, 3 sweet choices

\$90 = 4 entrée choices, 5 Main choices, 4 sweet choices

***Bread selection with dips to start**

Entrees

Potato & sweetcorn chowder with truffle croutons

Smoked salmon & mascarpone and cucumber parcels with caviar and lemon poppy seed dressing

Grilled venison, blackberry jelly, crispy kumara and micro salad

Crispy whitebait on micro greens, cherry tomatoes, haulloumi cheese and beetroot mayo

Saltimbocca style blue cod on parsnip puree, asparagus and pepper & parsley sauce

Carpaccio of Beef with capers, garlic chips, micro salad and lemon oil

Avocado & prawn salad with melon, red onion, mesculin

And mint dressing

Mains

Pan seared lamb backstrap with minted gourmet potatoes, buttered green beans and roast garlic jus

Poached high country salmon on hazelnut risotto, baby spinach and citrus beurre blanc

Slow roasted Turkey with stuffing, buttermilk potato puree, asparagus and cranberry sauce

Roast pork ribeye on zucchini and potato gratin, crackling, saffron apples and sage cream

Rosemary and panko crusted eye fillet, onion & herb mash, sauté of oyster mushrooms and sticky shallots

Pan roasted Groper fillet on creamy polenta, red chargrilled peppers, broccoli florets and caponata sauce

Smoked Skirt steak with braised spring vegetables, parsley and cheddar dumplings and pinot noir jus

North African rubbed Chicken breast on mint and citrus cous cous, carrot and fennel salad

Slow baked Stuffed Onion filled with Orzo salad, chargrilled vegetables and herb dressing

Moreraki Blue cheese and almond risotto with caramelized onion and watercress

Sweet Things

Rich Chocolate Brulee with caramel and oat biscuit

Individual Cheese board, grapes, chutney, honey roasted walnuts and crackers (\$5 extra)

Pistachio and Chocolate Mudcake with vanilla bean Ice cream and flake

Rolled Pavlova filled with strawberry mousse and passionfruit coulis

Poached Vanilla and white wine pears with salted caramel and cashew Ice cream

Christmas pudding with brandy sauce

Individual Trifles with peaches, raspberries, custard and jelly

Selection of Sorbets and Ice cream with

