

# Christmas Dinner

Enjoy a 7 course set Christmas menu

## BAKERS BASKET

Toasted Focaccia and homemade Rewana with homemade Aromatic Dukkah, Mango & Kawakawa Relish and home Churned Butter

## ENTREE

### Seafood Chowder

Hearty cream chowder packed with New Zealand Seafood

### Smoked venison

Marinated with Horopito, Juniper, Manuka Honey and Mustard, seared and served with a salad of pickled beetroot, dressed seasonal greens and local Blue Cheese

### Porcini Mushroom Ravioli

Truffle oil infused with Mascarpone and Mushroom Noble.

## PALATE CLEANSER

A refreshing Savoury Sorbet featuring Local Fruits and Herbs

## MAINS EVENT

### Duck Confit Kirihimete

On a Pearl Barley risotto and chestnut Puree Served with Grand Marnier & orange Liquor Sauce

Or

### Traditional NZ Manuka Smoked Ham

Char Grilled, Maple & Rum Glazed Ham with Potato Fondant, wilted spinach and Caramelised Pineapple served with Apple & Cider Jus

Or

### Tender Turkey Breast Escalope

Filled with a savoury almond and apricot stuffing, wrapped in bacon, Pan roasted and served with cranberry Gastrique Sauce

**All Mains Accompanied by Mignon Salad and Steamed baby Veggies**

## DESSERT

### Trio of Dessert

Espresso Brulee with Forest Berry compote, Spiced shortbread

Mini NZ Pavlova on Kiwifruit Compote and whipped Cream

Mini Self Saucing Gateau with Signature Kahlua & Chocolate Ice-cream

## VEGETARIAN OPTIONS

For Vegetarian Option we can offer Soup instead of Chowder

Grilled Halloumi Salad instead of venison

And Filo Parcel for main event

FROM 5PM

PRICE: Adults \$99 | Children (5 - 12 Yrs) \$59 | 4 & under Free