




PRINCE'S GATE
 BOUTIQUE HOTEL SINCE 1897

\$79 pp
 (Ticketed Event)

CABARET DINNER & SHOW

MON, 5TH OCTOBER

6.00PM - 10.00PM

**5 COURSE
DEGUSTATION MENU**

FIRST COURSE

Salmon Three Ways

Salmon croquette, smoked salmon and salmon rilletes

SECOND COURSE

Hearty Soup

Soup of the night made with locally grown fresh ingredients with garlic croutons

THIRD COURSE

Wild Game

Smoked venison with horopito, manuka honey and mustard, served with pickled beetroot salad and distinctive puhoi blue cheese

FOURTH COURSE: MAINS

High Country Style Merino Lamb Rump

On wild mushrooms tart, truffled kumara and potato mash with mignon salad and mint jus or

Corn Fed Free Range Chicken

With hazelnut and orange stuffing on a dauphinoise potato, seasonal baby veggies with an exotic mushroom sauce

FIFTH COURSE: DUO OF DESSERT

Rum Scented Prune Bread and Butter Pudding

With Maple Caramel and

Vanilla Brule with Strawberry and Biscotti

ADD ROOM & BREAKFAST

Stay the night at a special rate in conjunction with your dinner & show booking

Only
\$179

Book now!

Bookings are essential. Payment will be taken at time of booking.

If these dates don't suit & you have a group of 25 or more, we can look to organise a similar event to suit your requirements. Please contact our team for more information



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