Celebrate & Say Goodbye to 2020

NEW YEARS EVE | 31st DECEMBER 2020 | 7.00PM to LATE

5 COURSE DEGUSTATION MENU

INCLUDES:

- LIVE MUSIC
- GLASS OF HOUSE BUBBLES, BEER, WINE OR SOFT DRINK ON ARRIVAL

$99 pp
(Bookings Essential)

COURSE 1
Minted peas, puha, and watercress soup, served with toasted pumpkin-sunflower seeds, sour cream and freshly baked rēwena bread

COURSE 2
Twice cooked Manuka smoked duck breast with confit poussin croquettes, mango coulis, wine glazed shallots, charred apricots, and pak choi

COURSE 3
Pan seared prawn and scallops, Honey, Ginger, chilli & lemongrass reduction, summer salad and kawakawa dusted parmesan ring

COURSE 4 - Mains
- Corn-fed Chicken - Fillet of free-range chicken perfumed with sage and confit lemon, aubergine velouté with white miso broad beans, rocket, chorizo, green pepper
- Or Fillet of Angus Beef with red wine braised beef brisket, eye fillet is wrapped with prosciutto served on horseradish mashed potato, portobello mushroom ragout, candied heritage baby root vegetables, green beans and bearnaise sauce

COURSE 5 - Sweet conclusion | Tasting platter
Belgian chocolate mouse with crème fraiche sorbet and vanilla squash with chocolate soil, chocolate tuile and lemon posset with raspberry and short bread with fresh summer berries

VEGETARIAN / VEGAN OPTION:

COURSE 1
Minted peas, puha, and watercress soup served with toasted pumpkin-sunflower seeds and toasted vogel's bread

COURSE 2
Manuka smoked Eggplant & mushrooms, mango coulis, glazed shallots, charred apricots, and pak choi

COURSE 3
Pan seared tofu, honey, ginger, chilli & lemongrass reduction, summer salad and kawakawa dusted rice cracker

COURSE 4 - Mains
Aromatic chickpea & seasonal vegetable saffron tagine with preserved lemons, raisin, fluffy couscous, and toasted almonds

COURSE 5 - Sweet conclusion
Tasting platter
Sago and coconut pudding with macerated summer fruits, passionfruit sauce and soymilk panna cotta with forest berry compote

Menu

Book now!

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

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If you have a group of 25 or more and wish to book a different date, we can look to arrange a similar event to suit your requirements. Please contact our team for more information.