



# Welcome 2022 in with a Festive Feast!

## NEW YEAR'S EVE (5) COURSE DEGUSTATION MENU

Starts from 8pm until late - live music

A complimentary glass of bubbles on arrival

### TO BEGIN

#### **Tua Tua Clam Chowder with Watercress & Puha**

Served with toasted rosemary and parmesan garlic croutons, lumpfish caviar & truffle oil

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#### **Mata Manuka Beer Batter Tempura Quail**

Citrus coleslaw, wasabi mustard dressing, lotus stem crisp and spiced compressed mango salsa

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#### **Smoked Wagyu Beef Carpaccio**

Wild rocket, horseradish mousse, Kikorangi blue cheese, pickled fennel, baby beetroot and mirin dressing

**\$99**

per person

Bookings are essential  
and can be made by calling  
us on (07) 348 1179

### MAIN COURSE

#### **Horopito rubbed Provenance Rump of Lamb**

Charred leek, kumara mash, hāngī carrot puree and grilled root vegetables tossed with pikopiko pesto

OR

#### **Corn-fed Chicken Breast**

Fillet of free-range supreme chicken breast perfumed with sage and confit lemon, Māori potato dauphinoise, wilted spinach, confit baby onions, green beans and exotic porcini mushroom sauce

OR

#### **Ora King Salmon Darne**

Grilled Salmon with pickled kohlrabi, garden pesto, asparagus, edamame beans and new potatoes with horopito & orange hollandaise sauce

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### SWEET CONCLUSION

- Tasting Platter

#### **Textures of Chocolate**

Dark Belgian chocolate fondant, Toblerone mousse, white chocolate crumble, chocolate chard, with fresh summer berries and spiced salted caramel sauce



**PRINCE'S GATE**

BOUTIQUE HOTEL SINCE 1897