

## Christmas Menu 2017



### **Entrees**

#### **Smoked Salmon (GF)**

*Smoked salmon, red onion & tomato concasse with a saffron dressing & finished with a balsamic reduction on a bed of rocket*

#### **Loaded Potato Shells (GF)**

*Potato shells filled with mozzarella, red onion, tomato, capsicum, and topped with sour cream & chives*

#### **Lamb Croquettes**

*A classic lamb croquette served on a corn puree and accompanied with a corn salsa.*

### **Mains**

#### **Marlborough Salmon (GF)**

*Seared Marlborough salmon, served with lime & mango salsa on a bed of chorizo & prawn Jambalaya rice*

#### **Canterbury Lamb**

*Dukkah crusted lamb rump served on a warm beetroot- feta -walnut and rocket salad with pumpkin puree and kumara crisps*

#### **Roast Turkey**

*Traditional roast turkey with apricot and pine nut stuffing with roast potatoes, pigs in blankets, seasonal vegetables & cider jus*

#### **Moroccan Spiced Filo**

*Spiced pumpkin, kumara, capsicum, feta, pine nuts, petit salad, marinated mushrooms served with red pepper coulis*

### **Desserts**

#### **Spiced Apple Filo-ette**

*Served with kapiti vanilla bean ice cream & sauce Anglaise*

#### **Pavlova**

*Served with Chantilly cream & fresh berries*

#### **Orange & Vanilla Cream Brulee (GF)**

*A French classic served with citrus & almond biscotti*

***\$48 per person***