



## **Mid-Winter Christmas Menu**

### **Entrée**

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

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

#### **Cheese, Bacon & Chive Potato Skins (GF)**

*Potato skins with melted cheese & bacon, topped with sour cream & chives*

#### **Mushroom Arancini (GF)**

*Traditional Sicilian risotto balls filled with oven roasted portabella's & parmesan, served with petit salad*

### **Main**

#### **Cranberry Roast Turkey**

*Traditional roast turkey roll accompanied with a bacon wrapped chipolata, roasted potatoes, seasonal vegetables & gravy*

#### **Slow Braised Canterbury Lamb Shoulder**

*Tender Canterbury Lamb Shoulder accompanied with herb roasted winter vegetables, red wine jus and kumara crisps*

#### **Porterhouse Steak**

*Prime Peppered Porterhouse steak cooked medium rare, served with fries & salad*

#### **Moroccan Spiced Filo**

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

### **Dessert**

#### **Pavlova**

*Served with Chantilly cream & berry compote*

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

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

#### **Belgium Chocolate Torte**

*Dark Belgium chocolate served with hot chocolate sauce and vanilla parfait*

**\$42.50 per person**