



## *Christmas Menu – Option 1*

### *Entrée*

*3 types of Breads & Homemade Dips*

### *Main*

#### **Akaroa Salmon (GF available)**

Fresh local Salmon, pan seared oven baked to perfection, served with savoury potatoes, wilted spinach and fresh vegetables

#### **Angus Scotch Fillet (GF)**

250 gr premium Angus scotch cooked medium rare served with Dutchess potato, Yorkshire pudding and red wine jus

#### **Moroccan Spiced Filo**

Filled with mildly spiced pumpkin, kumara, capsicum, feta, pine nuts, marinated mushrooms. Served with capsicum- basil coulis and green salad

### *Dessert*

#### **NZ styled Pavlova**

*Pavlova served with whipped cream & berry compote*

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

*A French classic served with a caramel crunch & cream Chantilly*

***\$42 per person***