



Christmas Menu – Option 3

Entrée

Smoked Salmon Salad (GF)

Cold smoked salmon served with dill creamed parfait, summer house salad and light balsamic dressing

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

Mains (vegetarian options available on request)

Chicken Parmigiana

A classic crumbed chicken breast served on polenta fries, topped with Napoli sauce, baked cheese, house salad and salsa

Angus Scotch Fillet (GF)

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

Slow cooked Pork Belly (GF)

Free range NZ pork poached in a classic Asian stock served with crackling & apple sauce

Canterbury Lamb Back straps (GF)

Dukkah spiced medium rare Lamb back strap served with truffle potato, ratatouille and red wine jus

Dessert

Vanilla Orange cream Brulee (GF)

A French classic served with a caramel crunch & cream Chantilly

Cheesecake of the day

Homemade cheese cake served with whipped cream

NZ styled Pavlova

Pavlova served with whipped cream & berry compote

\$52.00 per person