



Christmas Menu – Option 1

Entrée

3 types of Breads & Homemade Dips

Main

Akaroa Salmon (GF option available)

Fresh local Salmon, lemon cajun rubbed, pan seared, oven baked to perfection, served with savoury potatoes, rich creamy pesto sauce and steamed seasonal 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