



### ***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***