



Christmas Day Menu

145.00 per person

BEGINNINGS

Served with a glass of Marlborough Methode Traditionnelle

ENTREES

Chicken Liver Mousse | Burnt Honey Gelee | Grilled Sourdough

Or

Snapper Crudo | Baby Cress Salad | Chardonnay Crème Dressing

Or

Balsamic Roast Beetroot | Pickled Fennel | Caramelsied Orange Dressing

MAINS

Carved NZ Lamb | Cumin Puree | Slow Roast Tomato | Pan Reduction

Or

Maple Glazed Baked Ham | Sweet Potato Gratin | Pistachio Crumb

Or

Oven Baked Marlborough Salmon | Dill Mash | Citrus Hollandaise

Mains served with bowls of

Steamed Asparagus | Young Peas | Heirloom Carrots | New Potatoes

DESSERTS

Citrus Trifle | Vanilla Sponge | Limoncello | Curd Syrup

Or

Silken Chocolate Tart | Dark Cherry Compote

FINISHINGS

Tea and Coffee | Christmas Cake