SAMPLE CHRISTMAS MENU

GARDEN SELECTION

- Greek salad (GF, V)
- Casarecce pasta with pesto, pine nuts, kumara, spinach (V)
- Caesar salad
- Courgettes with walnuts, orange, and honey dressing (DF, V)
- Grilled broccoli with grapes, roasted pepper, parmesan, and mandarin dressing (GF, V)

LE CHARCUTERIE

- Selection of Martinez cured meats, and pâté
- Olives, romesco, crusty ciabatta, homemade pickles
- Bread selection and cultured butter (V)

FRESH FROM THE SEA

- NZ oysters, green-lipped marinated mussels, prawns (GF, DF)
- High Country smoked salmon selection with blinis and sauces (Served with cocktail sauce, aioli, lemon-coriander mayonnaise, and crusty ciabatta)

FROM THE LAND

- Roasted lamb chump with salsa verde and thyme gravy (GF, DF)
- Honey-glazed ham and apple cider gravy (GF, DF)
- Seared sirloin with old fashioned mustard gravy (GF, DF)
- Market fish in coconut and broth (GF, DF)
- BBQ eggplant and tofu (on request) (DF, GF, V)

HOT SELECTION

- Roasted Perla potatoes and purple kumara with rosemary butter (V)
- Steamed seasonal vegetables (DF, GF, V)
- Paris mash and garlic and parsley butter (V)
- Madras coconut rice (GF, DF, V)

DESSERT

- French croquembouche (V)
- Passionfruit and strawberry pavlova (V)
- Christmas pudding served with butterscotch sauce
- Macarons
- Tiramisu
- Panacottas (GF, V)
- Seasonal fruit selection

LE FROMAGE

- Kawarau Blue, Lindis Pass Brie, aged smoked cheddar
- Garnishes and crackers