

Christmas Day Menu



Glass of bubbles on arrival

Amuse bouche

1st course

Beet cured salmon gravlax, mustard and dill dressing

2nd course

Confit duck croquette, mango and peach chutney

Main course

Traditional roast turkey and honey baked ham, herb stuffing,
medley of roasted vegetables, cranberry sauce

or

Kawa kawa rubbed beef tenderloin, sweet pea puree,
potato gratin, black peppercorn sauce

or

Market fresh fish, smoked hoki fishcake, sauce “Veronique”

4th course

Refresher course

5th course

Traditional Christmas pudding, brandy sauce and
vanilla ice cream

Petit fours

Tea, Filter Coffee and Christmas mince pies