

# CHRISTMAS 2021

2 COURSES \$60 | 3 COURSES \$70

## ENTRÉES

Ora King salmon tartare with pickled radish, microgreens and horseradish cream <sup>GF</sup>

or

Ham hock terrine, pickled vegetables, mustard, sourdough and watercress <sup>DF GF if required</sup>

or

Baby beetroot medley with whipped goat's cheese, roasted walnuts, watercress, smoky balsamic and olive oil <sup>GF V</sup>

## MAINS

Beef fillet, caramelised onion, Café de Paris butter, Yorkshire pudding, and jus

or

Roast pork belly, savoy cabbage with bacon, spiced apple sauce and jus <sup>DF GF</sup>

or

Pan fried Ora King salmon, asparagus and lemon beurre blanc <sup>GF</sup>

or

Smoky roast kumara on chimichurri grilled corn, chickpea and avocado salsa with rocket and coconut yoghurt <sup>V GF DF</sup>

Mains served with herbed baby potatoes, roast carrots and green salad for the table to share.

## DESSERTS

Berry trifle, genoise sponge, jelly, sherry cream and sorbet <sup>V</sup>

or

Eton Mess with fresh strawberries and meringue <sup>GF V</sup>

or

Coconut rice pudding with vanilla and poached stone fruit <sup>GF DF V</sup>

## ADD A CHEESE COURSE

Kikorangi Blue 70g \$12

Aorangi Brie 70g \$12

Totara Cheddar 70g \$12

Served with bread wafers, quince paste, cornichons and relish

*Dietary options can be accommodated by prior arrangement.*