



SEASON'S EATINGS

CHRISTMAS FUNCTION MENU

2 COURSE \$75 | 3 COURSE \$90

ENTRÉE

Seared scallops, parsnip purée, sauce vierge, micro herbs

or

Pan-fried halloumi, macerated strawberry, pistachio, mint, basil, cashew butter

MAIN

Medium rare beef eye fillet, pancetta wrapped green beans, pommes purée, beurre de Café de Paris, jus

or

Pan-fried salmon, spring pea purée, kumara allumettes, pomegranate gastrique

or

Spring vegetable pithivier, whipped ricotta, asparagus, roasted beetroot ketchup, pine nuts

DESSERT

Verrine trifle; vanilla custard, fresh berries, Sauternes jelly, mint macarons

or

Chocolate yule log, cherry coulis, gingernut ice cream



ARTISAN
AT BOLTON HOTEL

FOR FURTHER INFORMATION
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