



Festive Menu

ENTREE

Smoked Venison Salad

Juniper cured venison with beetroot relish, salad greens, pink pickled onion & hazelnuts (GF/DF)

Roasted Field Mushroom

Baked with a creamy blue cheese filling, walnuts, salad greens, pear & balsamic glaze (GF)

Marlborough Cold Smoked Salmon

Herb creme fraiche, pickled fennel, salad greens & crisp rye bread

MAIN COURSE

Marinated Otago Lamb Rump


Sumac rubbed lamb rump, carrot & cumin seed rosti, sauteed greens with mint & preserved lemon, rosemary jus & tapenade (GF/DF)

Canterbury Duck

Confit duck leg, potato dauphinoise, braised red cabbage, baby carrots, steamed greens & cranberry glaze (GF)

Stewart Island Salmon Fillet

Pan-fried salmon fillet with sauteed potatoes, cauliflower puree, silverbeet & salsa verde (GF)



Festive Menu

DESSERT

Warm Christmas Pudding

Served with brandy anglaise, hazelnut praline and vanilla bean ice-cream

Summer Pavlova

Topped with Vodka soaked strawberries, whipped cream & strawberry coulis (GF)

Sorbet & Fruit

Trio of sorbets, sliced seasonal fruit & citrus syrup (GF/Vegan)

3 Course \$75pp

**vegetarian/vegan seasonal choice main available

