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**Christmas menu \$95pp**

*Entrée*

*Thyme infused Cream cheese & caramelised pickled feijoa Bruschetta*  
*or*  
*Seared Atlantic salmon w/ chilli & avocado mousse, tomato relish and lemon bearnaise*

*Mains*

*Waikato Lamb rump w/ warm Roasted potato salad,  
baby vegetable and honey mustard dressing*  
*or*

*Parma ham wrapped Free-range Turkey breast  
w/ potato gratin, Baby veg and three cheese sauce*  
*or*

*Five spiced Confit Duck w/ Pommes anna, Baby vegetables & marsala jus*

*Desserts*

*Christmas chocolate cake, Rum & preserved cherry mousse, Baileys anglaise & Anzac crumble*

*Or*

*Award winning trio of cheese served w/ dried fruits, quince jelly and crackers*  
*&*

*Coffee with a selection of herbal teas*



Prices are including GST

# D



*Christmas menu \$72 pp  
50/50 drop on the mains*

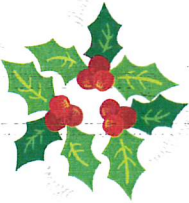
### *Entrée*

*Seared Atlantic salmon w/ chilli & avocado mousse, tomato relish and lemon bearnaise*

### *Mains*

*Waikato Lamb rump w/ warm Roasted potato salad,  
baby vegetables and honey mustard dressing  
or*

*Parma ham wrapped Free-range Turkey breast  
w/ potato gratin, Baby veg and three cheese sauce*



### *Desserts*

*Christmas chocolate cake, Rum & preserved cherry mousse, Baileys anglaise & Anzac crumble*

*&*

*Coffee with a selection of herbal teas*



# D



*Christmas menu \$62pp*  
*Choice of entrée or dessert & 50/50 drop on the mains*

## *Entrée*

*Seared Atlantic salmon w/ chilli & avocado mousse, tomato relish and lemon bearnaise*

## *Mains*

*Waikato Lamb rump w/ warm Roasted potato salad,  
baby vegetable and honey mustard dressing  
or*

*Parma ham wrapped Free-range Turkey breast  
w/ potato gratin, Baby veg and three cheese sauce*

## *Desserts*

*Christmas chocolate cake, Rum & preserved cherry mousse, Baileys anglaise & Anzac crumble*

*Coffee with a selection of herbal teas*

