



Festive Menu

ENTREE

Duck Liver Parfait

Beetroot relish, toasted rye, pickled vegetables

Marlborough Cold Smoked Salmon

Herb creme fraiche, salad greens, pink pickled onions, lemon, crisp rye bread

Portobello Mushroom

Blue cheese, toasted walnuts, pear, salad greens, balsamic glaze (GF/N)

MAIN COURSE

Central Otago Lamb

Lamb marinated in rosemary & garlic, potato gratin, roasted carrots, pea puree, thyme jus (GF/DF)

Maple Glazed Pork Belly

Orange braised red cabbage, kumara mash, broccolini, cranberry & apple relish (GF)

Fish of the Day

Local fresh fish, baby potatoes, cauliflower puree, seasonal greens, salsa verde (GF)

Three Cheese Arancini

Parmesan, gorgonzola & mozzarella arancini, chargrilled vegetables, roasted feta, romesco, toasted almonds (GF/N)



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DESSERT

Christmas Pudding

Served warm with brandy anglaise hazelnut praline, vanilla bean ice cream (N)

Festive Trio

Creamy lemon posset & amaretti biscuit

Crisp meringue & berry mascarpone

Dark Chocolate Fondat
(GF/N)

Sorbet & Fruit

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

Cheese Platter

Selection of fine Otago cheeses, pickled onions, sliced apple, chutney, hazelnut oat crackers
(N/GF on request)

3 Course \$85pp

V = Vegetarian, DF = Dairy Free,

GF = Gluten Friendly N = Contains Nuts

** Seasonal vegetarian/vegan choices available



DISTINCTION DUNEDIN
• HOTEL •