Festive Menu

ENTREE

Duck Liver Parfait
Beetroot relish, toasted rye, pickled vegetables

Marlborough Smoked Salmon
Cucumber, shaved fennel, salad greens, horseradish creme, lemon vinaigrette
(DF on request/GF)

Halloumi & Spiced Honey Nut Salad
Grilled halloumi, roasted & honey glazed mixed nuts, salad greens, cherry tomatoes, red onion, miso tahini dressing (GF/N/V)

MAIN COURSE

Central Otago Lamb
Sumac rubbed lamb, kumara gratin, thyme honey glazed carrots, pea puree, red wine jus (GF)

Glazed Pork Belly
Pistachio & cranberry stuffing, broccolini, braised red cabbage, dauphinose potatoes, port jus (GF/N)

The Coastal Catch
Local fresh fish, baby potatoes, silken cauliflower puree, seasonal greens, green olive, lemon & caper salsa (GF)

Porcini & Truffle Arancini
Sauteed spinach, portobello & oyster mushrooms, celeriac puree, shaved parmesan
(GF/V)

Festive Menu

DESSERT

Pudding & Creme
Eggnog creme brulee, warm Christmas pudding, salted caramel ice cream, gingerbread crumb (V)

Chocolate & Cherries
Warm chocolate fondant, cherry compote, crisp meringue, chocolate cremeux, mulled wine syrup (V)

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

Artisan Cheese Platter
Selection of fine Otago cheeses, pickled onions, sliced apple, pear & fig chutney, hazelnut oat crackers
(N/GF on request/V)

V = Vegetarian, DF = Dairy free,
GF = Gluten friendly N = Contains nuts
** Seasonal vegetarian/vegan choices available

Distinction Dunedin
• HOTEL •