



Pre-Christmas Set Menu 2024

Two Course \$65 / 3 Course \$78

Entree

Akaroa Salmon "Graved Lax"

In house cured sliced salmon with silky Tuna & lemon sauce (GF)

Or

Vegetarian empanadas

Filled with Mediterranean vegetables & feta, served with Mango-tomato salsa (V)

Or

Buttermilk fried Chicken Tenders

served with avocado-lime crema

Main

Chicken supreme filled with cranberry & brie

Served with pinot Gris sauce (GF)

Or

Pan-fried Orange Roughy fillet

Set on Asparagus spears, cherry tomatoes & lemon hollandaise (GF)

Or

Grilled Beef Fillet & seared Scallops

With red wine jus & sauce béarnaise (GF)

Or

Sautéed Asparagus & mushroom

Served in Vol au vent & baked with sauce Mornay (V)

All mains served with new herb potatoes & seasonal vegetables

Dessert

Steamed Christmas pudding

With sauce Anglaise & ice cream

Or

Vanilla Cream Brule

With fresh strawberries and cream (GF)

