PRE-CHRISTMAS
Lunch Menu $47.00 per person

Main

Slow Roasted Pork Belly
Kumara puree, saffron apple ketchup, baby carrots GF

Aged Angus Beef
Roasted portobello mushroom, potato gratin, smoked parsnip cream, jus GF

Gremolata Pressed Market Fish
Lemon and herb beurre blanc, smashed potato, pickled fennel, and watercress GF DFA

Oven Baked Canterbury Lamb Rump
Beetroot, *potato and leek croquet, chimmichuri, and pan gravy*
DF GFA

Asparagus and Vine Tomato Tart
Whipped *feta and avocado, toasted seeds, pomegranate, and rocket* VGA

Dessert

Steamed Christmas Pudding
Vanilla anglaise and plum ice cream

Trifle
Strawberry and elderflower jelly with coconut financier and coconut yoghurt GF DF

Served with freshly brewed tea & coffee

PRE-CHRISTMAS SET MENU

Two Course Dinner $67.50 / Three Course Dinner $85.00

Entrée

Akaroa Salmon Salad

House cured salmon with compressed melon, marinated tea leaf dressing, pickled red onion, and yuzu ginger gel GF DF

Asparagus and Vine Tomato Tart

Avocado, toasted seeds, pomegranate, and rocket V

Venison and Horopito Croquet

Chimmichuri, smoked parsnip puree, pickled grape, and blackberries GF

Mains

Oven Baked Canterbury Lamb Rump

Citrus mustard, carrot puree, potato and leek croquet, chimichurri, burnt leeks and pan gravy GF DF

Market Fish

Crispy skin fresh fish with vine roasted tomatoes, smashed potato, pickled fennel, and watercress cream GF

Aged Angus Beef

Smoked bone marrow butter, black garlic gel, potato gratin, burnt broccolini GF

Roasted Beetroot Garden

Roasted beetroot, chèvre feta, candied walnuts, pickled cucumber and fennel, olive soil, and shanklish crumbs

GF V

Dessert

Passionfruit and Mango Panna Cotta

Grilled peaches, meringue, coconut yoghurt GF VG

Dark Chocolate Mousse

Berry compote, burnt chocolate crumbs, and burnt butter ice cream