



FORGE

KITCHEN + BAR

CHRISTMAS SOCIAL
CELEBRATIONS

AT GRAND MERCURE WELLINGTON



FESTIVE CELEBRATIONS BY FORAGE

Private celebrations, both large and intimate, are exquisitely executed at Forage Kitchen + Bar. Our selection of festive menus showcases the best seasonal and local produce in a stylish setting. For families, friends and colleagues alike; Forage provides a timeless Christmas dining experience.

LUNCH / DINNER CHRISTMAS SET MENU

3 Course \$70 per person

2 Course \$60 per person

TO START

Artisan breads with assorted dips

ENTRÉE

Cream of cauliflower & blue cheese soup served with focaccia crostini, drizzled with infused avocado oil (gf) (nuts)

or

Pan seared scallops served with a caper and Parma ham crumb, fennel & cucumber salad, almond skordallia (gf)

or

Venison carpaccio with beetroot gel, forest mushroom salad, nut crumble & wasabi aioli (gf)

MAIN

Turkey tenderloins with herb and onion stuffing, wrapped in double smoked bacon, caramelised root vegetables, charred asparagus & mulled wine jus

or

NZ lamb rump rubbed in kawakawa spice served with grilled eggplant & courgettes, minted pea purée, fondant potato in a mushroom & bacon ragout

DESSERT

Christmas pudding with brandy spiked eggnog custard, white chocolate & vanilla bean ice cream

TO FINISH

Mini Christmas tartlets

Tea infusions and freshly brewed coffee

Minimum numbers apply



V - VEGETARIAN / GF - GLUTEN FREE / NUTS - CONTAINS NUTS

CHRISTMAS BUFFET PACKAGE

- 3 hour room hire
- 3 hour drink package (wine, beer & non-alcoholic)
- Christmas buffet
- Christmas theming & music

\$89 per person | Minimum 20 guests

TO START

Artisan Pandoro bread selection with salted butter
Otaki vegetable soup of the day with garlic croutons & grated parmesan
Cold & cured cuts of meat with marinated vegetables

SEAFOOD

Poached Akaroa salmon medallions with wasabi aioli & cream cheese (nuts)
Shrimp dressed with cocktail sauce (gf)
Marinated NZ green lip mussels in lemon & lime dressing (gf, nuts)

SALADS

Levin carrot & raisin salad with herb mustard dressings (v,gf)
Otaki tomato & buffalo mozzarella salad with fresh basil, balsamic glazed
Chevaliers iceberg lettuce with cocktail tomato, cucumber, green beans & red onion

FROM THE CARVERY

Pineapple & brown sugar glazed Champagne ham with apple relish & dark cranberry jus

HOT DISHES

Canter Valley roast turkey breast with cranberry stuffing
Hawke's Bay beef sirloin with tarragon sauce (gf, nuts)
Steamed Otaki vegetables with olive Pomace oil & toasted nuts (v) (gf)
Rosemary & garlic roasted Otaki potatoes (v) (gf)

DESSERT

Christmas pudding with brandy spiked eggnog custard & whipped vanilla bean cream
Chef's selection of sweet items
Otaki fresh fruit cocktail with Maraschino cherries
Christmas tartlets

Tea infusions & freshly brewed coffee

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CHRISTMAS COCKTAIL PACKAGE

- 3 hour room hire
- 3 hour drink package (wine, beer & non-alcoholic)
- 3 hour canapé package (hot, cold & vegetarian options)
 - Christmas theming & music

\$89 per person | Minimum of 20 guests

COLD

Spicy eggplant, mushroom & hummus tart (v) (nuts)
 Mini polenta rounds with roasted tomato & walnut pesto (v) (gf)
 Cream cheese & grape bites coated in crusted pistachio nuts (v, gf)
 Filo basket filled with smoked chicken apricot & capsicum chutney (nuts)
 Wok fried prawns with a chilli mango & coriander salsa (gf)

HOT

Mini turkey sliders with brie & cranberry (nuts)
 Champagne ham filled mini vol-au-vent with apricot relish (nuts)
 Sundried tomato & mozzarella arancini with truffle scented aioli (v)
 Mini beef mignon topped with béarnaise sauce (nuts)
 Satay chicken skewers (gf)
 Smoked salmon filled baby potatoes with chive cream cheese (gf)

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*Organise your Christmas event call our team
on tel: (04) 385 2119 or email: h1991-sb1@accor.com*

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