

CHRISTMAS DAY SET MENU

Available for lunch or dinner from 1130am until late

3 Course \$90 per person | 2 Course \$65 per person

Kids' menu available for 12 years old and under

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)

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

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

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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

For enquiries and bookings: tel: (04) 385 9829 or email: h1991-fb1@accor.com