



CHRISTMAS DAY DINNER MENU

3-course \$85 per person | 2-course \$75 per person

TO BEGIN

PANDORO BREAD WITH HOMEMADE SMOKED BUTTER (v)

ENTRÉE (choice of one)

KAWAKAWA CANTER VALLEY DUCK BREAST (GF)

bulgur wheat, cauliflower purée & cherry jus

ORA KING HOUSE-SMOKED SALMON (GF)

balsamic glaze, compressed cucumber, fennel crumble, crème fraîche, caviar.

ZANY ZEUS HALLOUMI CHEESE & ASPARAGUS (v)

romesco, lemon infused asparagus, hazelnut & herb oil

MAIN (choice of one)

GRASS-FED BLACK ANGUS BEEF FILLET (GF)

served with charred asparagus, confit potato, pumpkin & caramelised shallot jus

PROSCIUTTO-WRAPPED TURKEY BREAST (GF)

Served with truffle mash, maple-roasted root vegetables & cranberry jus

WILD MUSHROOM & FENNEL GNOCCHI (v)

Served with toasted pine nuts, tofu & pomodoro

served with green feta salad

DESSERT (choice of one)

WHITTAKER'S GHANA 72% DARK CHOCOLATE MOUSSE

passionfruit mascarpone, salted hazelnuts

KAPITI SUMMER BERRIES SORBET

meringue, vanilla profiterole, macerated strawberry

BOOKINGS ESSENTIAL: TEL: (04) 385 9829 OR EMAIL: H1991-FB1@ACCOR.COM

Promotions and Accor Plus discount not applicable.
Pre-payment essential. If booking is cancelled within 72 hours a cancellation fee will apply.

We're passionate about food, however cannot guarantee an environment completely free from allergens & traces of some ingredients may still be present in meals. We recommend that customers with food allergies or special dietary needs consult with our Management or Executive Chef & we will endeavour to meet requests.