



Christmas Day 2020

\$135 Per Person. Accor Plus \$99

Soup

- Onion Soup, Melted Gruyere Crouton
- Lobster Bisque, Cognac cream

Entree

- Salad Caprese,
Tomato, Buffalo mozzarella, Pesto
- Shrimp Cocktail,
Cocktail Lime Dressing, Seasonal Lettuce
- Chef salad,
*Princess Beans, Cherry Tomato, Butternut, Squash Spices, Tofu,
Sunflower Seeds*
- Venison Terrine,
Pistachio Cumberland Sauce, Pesto Crostini
- Chevre Salad,
Water Melon, Feta Cheese, Mint, Pine Nut
- Tuatua Oyster,
Soy Wasabi Dipping, Lemon
- Tabbouleh Quinoa Salad
Roasted Vegetables, Parsley, Pistachio
- Smoked Salmon
Horseradish Crème, Caper Berries
- Gazpacho
- Green Lip Mussels
Coriander, Celery
- Squid salad
Lemon Dressing, Coriander, Fennel, Capsicum

Main course

- Pumpkin Mushroom Lasagne
Tomato Sauce, Mozzarella Cheese
- Seared pan Akaroa Salmon
Olives, Butter Sauce, Cherry Tomato
- Grilled Rib Eye Beef
Café de Paris Butter, Shiraz Jus
- Lamb curry
Coconut, Coriander
- Venison Ragout
Cranberries Silver Onion, Herbs
- Summer Vegetable
-Roasted Pumpkin, Fresh Herbs, Roasted Potato, Kumara
- Mashed Potato, Slow Cooked Onion

Carving Station

- Whole Roasted Sirloin
Sun Dried Tomato Gravy
- Pineapple Honey Marinated Champagne Ham
Dijon Mustard, Gravy

Cheese Plate

- *Whitestone Cheeses, Camembert, Aged Cheddar, Blue Cheese, Baguette Crackers, Nuts, Dried Fruits, Spicy Mango Chutney*

Dessert

- Valrhona Chocolate Mousse,
Mint Whipped Cream, Grand Marnier Sauce

- Crème Brulee

Vanilla, Pineapple Chutney

- Vanilla Pannacotta

Mango, Coconut Salsa

- Date pudding

- *Butterscotch Sauce, Red Berry Sorbet*

- Tricolour Tapioca

Mixed Berries, Roasted Nuts

- Champagne Gelée

Fresh Berry Compote

- Assorted Macarons

A Selection Of Tea And Coffee Is Also Available

