



2024
Festive

MENU

S O F I T E L

QUEENSTOWN HOTEL & SPA



WHERE APPETITES

alight

From the Bakery

A selection of freshly baked artisanal breads with various spreading & dipping condiments including NZ butter, evoo and balsamic, lemon scented hummus and summer herbs pesto

From the Larder

Salad selections of – cut watermelon, whipped feta, picked herbs and balsamic caramel

Bell peppers, olives, tomatoes, chickpeas, cucumber and red onion with fresh herbs & lemon

Potpourri of summer garden leaves with aged balsamic & evoo

Shaved fennel, grilled zucchini, asparagus and peas with orange fillets, dukkah & sherry gastrique

Charcuterie selection of local artisan cured meats of prosciutto, coppa, beef pastrami & venison salamis, farmhouse terrine with condiments & accompaniments of pickles, relishes, fruits & crackers

Carvery

Of our own wild flower honey glazed champagne ham

Seafood Selection

Whole fillet of hot smoked salmon with lemon, sauce gribiche, summer herbs & flowers

Seasonal oysters with pink shallot & champagne vinegar

Prawns cocktail style with a cognac cocktail dressing

Escabeche of green shell mussels with a gazpacho styled tomato broth, fresh herbs & pickled onions

From the Hot Kitchen

YOUR CHOICE OF MAIN COURSE

Confit of duck leg with a salad of young greens, prosciutto crisps & orange & thyme jus

Fillet of Stewart Island salmon with a herb crust, caviar & vegetable enriched butter sauce

Grilled Silver Fern handpicked beef fillet with mushrooms & tarragon & tomato jus

WITH

New seasons buttered Jersey Benne potatoes with fresh herbs of mint & parsley

Grilled broccoli with black garlic dressing & hollandaise sauce
Roast baby heritage carrots with chickpea hummus & sumac spices

Sweet Temptations

Vanilla bean panna cotta verrines with lemon curd, summer berries, meringues & white chocolate

Strawberries & sweet cream filled chiffon sponge roulade

Warm date & ginger puddings with a cognac & toffee pouring sauce

Pavlova styled gourmet macarons with summer passion & kiwifruits

Seasonal harvest of cut fresh fruits salad

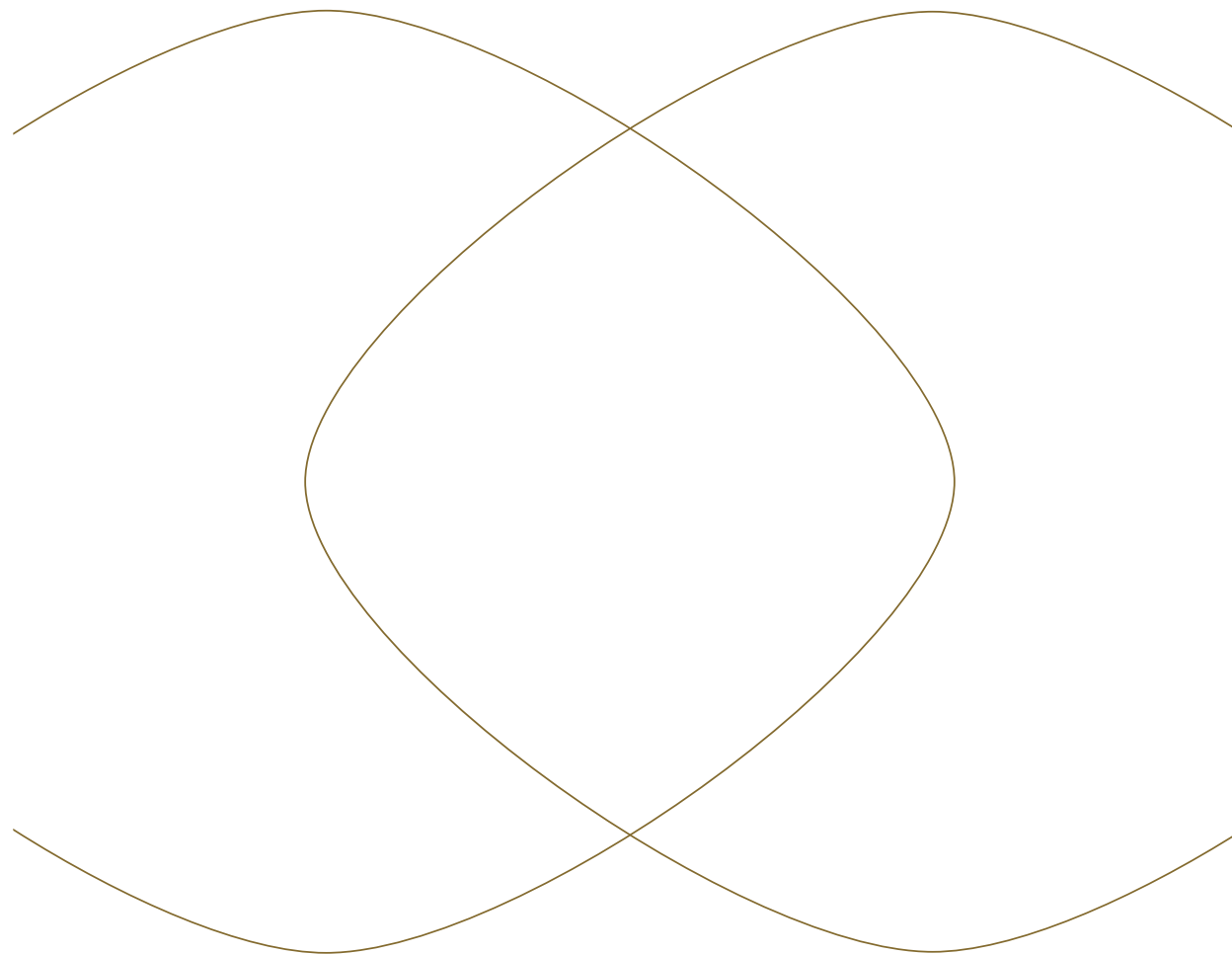
Happy Endings

Fromage selection of local Gibbston cheeses a blue, a brie & pinot washed cheddar with condiments and accompaniments of pickles, relishes, honeycomb, dry fruits, nuts and crackers

In Appreciation

A selection of Sofitel petit fours





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