



# 2025 Festive

MENU

S O F I T E L  
QUEENSTOWN HOTEL & SPA



# Where festivity *glows*

## From the bakery

A selection of artisan baked breads with spreading and dipping condiments of New Zealand butter, balsamic, lemon scented hummus and summer herbs pesto

## From the larder

Cut watermelon, strawberries, whipped feta, steamed broccoli, picked herbs and balsamic caramel

Green beans, tomatoes, olives, pickled red onion and cucumber

Potpourri of summer garden salad leaves and extra virgin olive oil

Shaved fennel, new season asparagus, green peas, orange fillets, dukkah and mustard seed vinaigrette

Charcuterie selection of local artisan cured meats with antipasti styled garnishes

Hot smoked fillet of salmon with sauce gribiche, summer herbs and flowers

## Oyster bar

Seasonal oyster's natural with fresh lemon and a selection of accompaniments:

Shallot and champagne mignonette

Pickled cucumber, apple vinaigrette and lemon crema

Pink ginger, wasabi kewpie, soy and toasted sesame furikake

## Hot carvery

Of our own wild flower honey glazed champagne ham



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## From the hot kitchen

*Your choice of à la carte main course:*

Confit of duck leg with prosciutto crisps, charred corn succotash and thyme jus

Market fish with a buttered herb crust, vegetable mirepoix and caviar enriched veloute

Grilled Wagyu beef fillet with a gourmet mushroom, tarragon and tomato ragu

## From the buffet

New season buttered jersey benny potatoes with chopped fresh summer herbs

Steamed broccolini with black garlic and hollandaise

Roast baby heritage carrots with chickpea hummus, feta and sumac spices

Roast sweet potato and pumpkin with dukkah seeds and nuts

## Sweet temptations

Vanilla bean panna cotta with lemon curd, summer berries and white chocolate

Dark chocolate mousse with drunken cherries

Strawberries and sweet cream chiffon sponge roulades

Warm date and ginger pudding with a toffee pouring sauce

Little pavlovas of passionfruit curd, cream chantilly and seasonal fruits

Seasonal harvest of cut fresh fruits

## To finish

A taste of local Gibbston cheeses; a blue, brie and pinot-washed cheddar with condiments and accompaniments of pickles, relishes, honeycomb and crackers

## In appreciation

A selection of petit fours

