



CHRISTMAS FUNCTION

3 COURSE SET MENU \$89^{PP}

DISHES ARE SERVED ALTERNATIVELY
CHOOSE ANY TWO OPTIONS FROM EACH COURSE

Includes warm breads and butter on the table

STARTERS

Heirloom tomato bruschetta with vincotto and sautéed green beans v

Grilled lamb salad with minted citrus dressing topped with crispy fried kumara gf

Smoked salmon cakes with Nam Jim Salsa and a micro green salad

Classic beef tartar with cauliflower puree and crostini

Thai chicken salad served with jasmine rice gf

MAINS

Crispy pork belly with truffle mash and roast potatoes gf

Chicken roulade stuffed with feta and spinach, wrapped in bacon served with potato gratin, seasonal greens, carrot puree and a creamy white wine reduction gf

Seared lamb loin with red wine jus, minted pea slaw and dauphinoise potatoes gf

Roasted Mediterranean vegetable salad served on a bed of hummus with grilled artichoke and halloumi v

Slow cooked beef ribs with BBQ sauce and wholegrain kumara salad

DESSERTS

Bread and butter brandy pudding

Passion fruit and pavlova with kiwifruit and berry compote gf

Classic tiramisu with Kahlua, mascarpone cream and chocolate

Hot chocolate fudge cake with chantilly cream

Mixed fruit and custard trifle gf



CHRISTMAS FUNCTION

BUFFET MENU \$89^{PP}

Includes warm breads and butter on the table

MAINS

Buttermilk marinated Cajun roasted chicken served with Peri Peri sauce GF

Braised lamb shoulder with rosemary and garlic, mint and jus GF

Honey and orange glazed ham served with wholegrain mustard and apple sauce

Vegetarian option available on request

SALADS

Mixed leaf salad with red onion, cucumber, apple, feta and balsamic dressing GF, DF, V

*Israeli couscous with tomato, Kalamata olives, parsley, fresh mint
and cumin yoghurt dressing GF, V*

SIDES

Roasted baby potatoes with garlic, thyme and olive oil GF, DF, V

Steamed seasonal veges with thyme and honey dressing GF, DF, V

DESSERTS

Christmas fruit pudding with chocolate flakes, mascarpone cream and butterscotch sauce

Passion fruit pavlova with berry coulis and Kiwifruit GF

Classic tiramisu with Kahlua, mascarpone cream and chocolate



*Disclaimer: while all care is taken to adhere to dietary requirements, due to preparation & cooking conditions traces of nuts, gluten, dairy and other allergens may be present.
Price includes GST.*