



CHRISTMAS LUNCH MENU

\$159 per person, excludes beverages

APPETISER

Poached Tomato *Basil Oil, Tomato & Strawberry Granita (v+, gf)*

ENTREES

Roasted Lamb Loin *with white bean mousse, beetroot hummus, chimichurri (gf)*

Mt. Cook Salmon Tataki *with passionfruit ponzu, wakame, avocado, puffed ink sago, mandarin gel (gf,df)*

Mushroom Risotto *with seasonal vegetables, fresh herbs & basil oil (v+,gf)*

MAINS

Roast Turkey *stuffed with sage, locally grown mushroom sourdough, asparagus, berry gel & cranberry jus*

Prosciutto & Mushroom Rolled Beef Wellington *with herb roast potato, broccolini, baby carrot & blueberry jus*

Roasted Lemon Spiced Cauliflower, *smoked kumara yuzu hummus, garlic yoghurt, pomegranate, coriander tips, almond dukkha & chimichurri oil (v+,gf)*

DESSERTS

Dark Chocolate Cremeux *with poached rhubarb, hazelnut crumble, passionfruit gel, passionfruit sorbet & chocolate tuile*

Reconstructed Pavlova *with seasonal fruits, berry coulis, peach granita (v+)*

Cheese Platter *with a selection of New Zealand cheese, bread slices, crackers, fruits, honeycomb*