



Christmas Set Menu 2010

Entrees

Honey Glazed King Prawns
w sliced fig, wild rocket leaves, pancetta & shaved parmesan

Duck Confit
w black currant sauce, truffle fondant potato,
shitake mushroom & micro greens

Mains

Smoked Pork Kassler
w apricot & oregano dressing, caramelised onion, kumara stack,
asparagus & apple cider jus

Turkey Tenderloin
w apple & sage mousseline, potato gratin, leek, tomato courgette ragout
& red wine jus

Crispy Skinned Salmon fillet
w basil polenta cake, grilled eggplant, sun dried tomato salsa,
herb salad & lemon reduction

Dessert

Apple & Rhubarb Tart
w apple wafer, pear maple reduction, crème anglaise
& pohutukawa honey ice cream

Strawberry & Peach Trifle
w brandy soaked sponge fingers, vanilla custard,
peach cream & white chocolate

Freshly brewed tea & coffee

\$70.00 plus GST per person

Minimum 25 people