



CHRISTMAS DINNER

SEAFOOD CELEBRATION

Freshly Shucked New Zealand Oysters (GF, DF)

Poached King Prawns (GF)

Citrus-Cured Mt Cook King Salmon (GF)

Chilled Green-Lipped Mussels (GF, DF)

SUMMER SALADS & ARTISAN SELECTION

Heirloom Tomato & Nectarine Salad (GF, V)

Roasted Beetroot & Cherry Salad (GF, V)

Chargrilled Courgette & Quinoa Salad (DF, V)

Baby Potato Salad (GF, V)

Prosciutto, Salami, Country Pâté, Cornichons & Fruit Chutney (GF)

Sourdough, Rosemary Focaccia & Dinner Rolls, with Cultured Butter

CHEF-ATTENDED CHRISTMAS CARVERY

Slow-Roasted New Zealand Beef Ribeye (GF)

Mānuka Honey & Orange-Glazed Champagne Ham

Roast Turkey Breast (DF)

SIGNATURE HOT SELECTION

Slow-Cooked Canterbury Lamb Shoulder (GF, DF)

Baked Mt Cook King Salmon (GF)

Roasted Cauliflower with White Bean Purée (GF, DF, V, VE)

FESTIVE ACCOMPANIMENTS

Duck-Fat Roast Potatoes (GF, DF)

Roasted Kūmara, Maple, Orange & Pumpkin Seeds (GF, DF, V, VE)

Glazed Baby Carrots, Mānuka Honey & Thyme (GF, DF)

Broccolini & Green Beans (GF, DF, V, VE)

Cauliflower Gratin, Aged Cheddar & Parmesan Crust (GF, V)

Wild Rice & Cranberry Pilaf (GF, DF, V)

CHRISTMAS PÂTISSERIE

Individual Summer Berry Pavlovas

Dark Chocolate & Cherry Bûche De Noël

Mānuka Honey Panna Cotta (GF)

Traditional Christmas Pudding, Warm Brandy Custard

Mango & Coconut Verrine

Petite Christmas Mince Pies & Festive Shortbread

NEW ZEALAND CHEESE & SUMMER FRUIT

Aged Cheddar, Blue Cheese & Soft-Ripened Cheese

Quince Paste, Crackers, Grapes & Toasted Nuts

Fresh Cherries, Strawberries, Melon & Pineapple