



Christmas Day Dinner Menu

\$155 PER PERSON

TWO SEATINGS | 4.30PM TO 6.30PM | 7.30PM TO CLOSING

KIDS
UNDER 12
HALF PRICE

Amuse-Bouche

Beetroot Ravioli (VG, DF)

Handcrafted beetroot ravioli filled with whipped vegan fromage, served with poached orange, citrus gel, fresh mint, and micro herbs.

Entree (Please select one)

Five-Spice Duck (GF)

Five-spice duck with celeriac remoulade, plum, textures of vegetables and micro coriander.

Classic Prawn Cocktail (DF)

Chilled king prawns with baby cos lettuce, avocado, cucumber ribbons, cherry tomatoes and a traditional Marie Rose sauce, finished with lemon and fresh herbs.

Kawakawa-Cured Akaroa Salmon (GF)

House-cured Akaroa smoked salmon served with compressed strawberries, cucumber ribbons, elderflower vinaigrette, salmon roe and dill oil.

Heirloom Tomato Salad (GF, VG)

A selection of heritage tomatoes with bocconcini, olive crumb, pickled shallots, aged balsamic and fresh basil.

Intermezzo

Sparkling Berry - Refreshing sparkling wine and raspberry sorbet served with mint.

Main Course (Please select one)

Traditional Christmas Roast Platter

Roasted Canterbury turkey and champagne-glazed ham served with duck fat roasted potatoes, honey-glazed baby carrots, cranberry sauce and rich roasting gravy.

Canterbury Beef Eye Fillet (GF)

Canterbury eye fillet served with Parmesan pomme purée, mushrooms, roasted shallots, broccolini and a rich red wine jus.

Lumina Lamb Loin (GF)

Roasted Lumina lamb loin accompanied by kūmara velouté, confit cherry tomatoes, broccolini, mint salsa verde and balsamic lamb jus.

Chargrilled Cauliflower Steak (GF, VE)

Charred cauliflower steak served with romesco sauce, toasted almonds, pomegranate, micro herbs and herb oil.

The Grand Christmas Dessert Buffet

- Traditional Christmas Pudding with Brandy Custard
- Mini Pavlovas with Seasonal Berries & Vanilla Cream
- Classic Christmas Fruit Trifle
- Warm Apple Tart with Vanilla Bean Crème Anglaise
- Sticky Date Pudding with Butterscotch Sauce
- Assorted Cheesecakes
- Black Forest Gateau
- Chocolate Torte
- Tiramisu
- French Macarons
- Petit Fours (Chocolate Truffles, Mini Fruit Tartlets, Profiteroles, Chocolate Brownie Bites, House-made Fudge)

New Zealand Artisan Cheese Selection

A curated selection of premium New Zealand cheeses:

- Double Cream Brie
- Whitestone Windsor Blue
- Aged Vintage Cheddar

Served with quince paste, local honey, house-made crackers, dried fruits, toasted nuts, and seeds. Fresh seasonal fruit and berry selection

Tea & coffee, Barista coffee, plus selection of Premium Teas are available

A Taste of New Zealand - Matched Wine Journey Available \$40 per person

For more information and to book contact our team:

Phone: 03 595 6569 | **Email:** info@thehoipolloi.co.nz

thehoipolloi.co.nz

GF - Gluten Free | DF - Dairy Free | VG - Vegetarian | VE - Vegan

Prepaid event. Pay on booking. Fully refundable up to one week prior to Christmas day.