

Mid Winter Christmas

SET MENU - \$72PP

Entrées

- Butternut pumpkin agnolotti** served with browned butter sauce, fried sage and toasted pinenuts. V N*
- Grilled scallops** served on a bed of cauliflower puree, roe sauce and hazelnut dukkha. GF N*
- Akaroa hot smoked salmon nicose salad** filled with beans, cherry tomato, red onion & egg. GF DF

Mains

- Osso-Bucco** - flame grilled and slowly braised on a low heat, served with creamy kumara mash and seared baby vegetables. GF
- Confit duck leg** served with spring onion mash potato, roasted vine tomatoes and sticky plum jus. GF
- Glazed ham leg** served with creamy parsnip puree, berries, fried shallot, burnt apple and glossy jus with pickled apple batons. GF

Desserts

- Double chocolate gateau** served with chantilly cream, spiced berry gel and crunchy chocolate spheres.
- Doris plum bomb Alaska** filled with plum and creme fraiche ice-cream, poached plums and topped with fresh torched meringues.
- Traditional christmas pudding** topped with drunken sultanas and brandy anglaise.

GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts.
GF*, DF*, VG* gluten free, dairy free or vegan on request - this item can be made with slight revisions.

