



CHRISTMAS DAY 2020 - SAMPLE MENU

BEGINNING

- Fennel & parsnip broth** - Parmesan chips, artisan breads, infused oils, vanilla balsamic & herb butter (v, gf)
Charcuterie & cheese - Spiced fruits & drunken nuts, grapes & chutneys, lavoche, grissini
Christmas inspired pates - Chicken liver & truffle, salmon & dill, duck & cranberry, vegetable crudité, preserves
Chateau mezze platter - Hummus, baba ganosh, falafel, spiced tofu

GARDEN BAR

- Sun aged tomato & buffalo mozzarella salad** - Quinoa, red onion, Clevedon buffalo yoghurt & basil (v, gf)
Classic prawn cocktail - Poached prawns, cocktail sauce, iceberg lettuce, baby beetroot (df)
Baby carrot & buffalo feta - Cooked - marinated - raw, apple, feta cheese, hazelnut & manuka vinaigrette
Dukkha roasted cauliflower salad - Avocado, green goddess dressing (v, gf, nuts)
Asparagus and quinoa salad - Goat cheese feta, honey mustard dressing (v, gf)
Charred radicchio salad - Grilled halloumi, hazelnut dressing (v, gf)
Caesar station - Individual Caesar salad condiments station
Mixed leaf bar (vegan, gf, df)
Marinated tomatoes, pickled cucumber, carrots in olive & orange, shaved fennel, artichoke, olives, capsicum, dressings

ICE BAR

- Clevedon oysters** - Condiments, sauces, lime, lemon
Whole smoked & sliced salmon station - with condiments
Pacific tuna sashimi - Soy, wasabi, pickled ginger

SPECIALTY MAINS

- Steamed mussels and Clams** - White wine cream
Pan Seared gurnard - Dill Cream, sauté kale, preserved lemon (gf)
Classic spicy butter chicken curry - Riata, cardamom steamed rice, coconut steamed rice (gf)
14 hour sous vide lamb shoulder - Candied tomato, green beans, mint & mango salsa (gf, df)



BUTCHERS CARVERY CORNER

- Stuffed turkey** - Sage and chestnut stuffed (gf, df)
Slow cooked Christmas lamb - Roasted root vegetables (gf, df)
Silver fern farms beef rump - English roast potatoes (gf, df)
Honey glazed champagne ham - Roasted apple & peach puree, braised leek (gf, df)
Condiments - Mint sauce, beef jus, apple sauce, trio mustards, Yorkshire pudding

SLOW ROASTED MAINS

- Baked kumara gnocchi** - Black truffle cream, wilted spinach, shaved parmesan
Spiced carrot and courgettes - Pine seeds and feta with blood orange sauce (v, gf)
English roasted potatoes - Classic baby potatoes, rosemary salt (v, gf)
Mediterranean styled roasted seasonal vegetables - Basil pesto, toasted almonds (v, gf)
Classic cauliflower cheese - Smoked cheddar, Spanish paprika

CLASSIC CHRISTMAS DESSERTS

- Gingerbread house** - covered in candy and white icing
Croquembouche - vanilla pastry cream and caramel-dipped profiteroles, spun sugar
Gateau Selection - After 8 chocolate cake, white velvet snow ball,
Rum bamkuchen, red velvet, carrot, Nutella
Cheesecake Selection - New York, chocolate, Christmas
Black forest trifle - Layer mousse, jelly, chocolate, cherries, rum
Assorted cookies - Chocolate crinkle, thumb print, almond spritz,
gingerbread family, biscotti, snicker doodles, gingersnaps, shortbread
Assorted Tarts - Spiced pumpkin, cranberry walnut, apple cherry,
dark chocolate pecan, fruit mince, chocolate banoffee
Traditional Mince pies - Alcoholic and non alcoholic
Yule Log - Chocolate sponge, mousse, meringue mushrooms
Warm alcoholic Christmas pudding - pouring cream
Warm Malva butterscotch pudding - caramel sauce
New Zealand Pavlova - fresh fruits and cream

Vegan - plant based **v** - vegetarian **gf** - does not contain gluten
nuts - contains nuts **df** - dairy free