

EAT, DRINK & CELEBRATE



3 COURSE SET MENU

Arrival

Glass of bubbles

Start

Baked ricotta, charred courgette, heirloom tomato, pomegranate, walnut (V, GFI)

- or -

Smoked 'Canter Valley' duck breast, duck liver pâté, tamarillo, chipotle mayo', crostini (GFIO)

- or -

Beef tartare, salted duck egg-yolks, anchovies, rocket, pecorino, caperberries (GFI)

Main

Served with minted new potatoes & asparagus

Wild mushroom risotto, truffle, arugula, pecorino (V, GFI)

- or -

Grilled 'Akaroa King' salmon, prawn risotto, pebre salsa, saffron beurre Blanc (GFI)

- or -

Stuffed turkey roulade, curried cauliflower, crispy sage, cranberry jus

- or -

12-hour slow-cooked pork belly, hoisin glaze, kūmara purée, seasonal greens, saffron apple

Dessert

Sticky date pudding, toffee sauce, brandy anglaise, berries (V)

- or -

White chocolate mousse, dark chocolate sphère, marshmallow cream, berries, chocolate soil (V, GFI)

- or -

Lemon meringue tartlet, lemon sorbet, freeze dried berries, pastry crumb (V)

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts | VGO = vegan option available
VO = vegetarian option available | DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.
Please let our team know of any dietary allergies.