

Christmas Eve Feast Menu

24 December | 5.30pm – 8.30pm

*Minimum 4pax | Please contact us for group bookings over 50

Welcome Drink

Complimentary glass of **Kir Royale** cocktail on arrival or soft drink

Starters

Served on a high tea stand

First Tier

Ciabatta bread with butter | *v*

Second Tier

Antipasto with shaved ham, mild Italian salami, Spanish chorizo, feta, marinated olives & sundried tomatoes | *gf*

Third Tier

Lemongrass steamed whole prawns | *gf*
Marinated mussels | *gf*
Smoked salmon blinis

Soup

Seafood Chowder | *gf*

Mains

Selection of Meat

Sliced striploin roast beef | *gf*
Roast turkey with sage & onion stuffing
Honey mustard glazed champagne ham | *gf*
Served with gravy, cranberry sauce & apple sauce

*Vegetarian option available on request

Side Dishes

– Steamed vegetables | *v, gf*
– Roast potatoes with herb & paprika | *vgn, gf*
– Garden fresh salad with orange vinaigrette dressing | *vgn, gf*

Desserts

Christmas Petit Fours Platter

Brown sugar cheesecake with pecan praline topping | *v*
Mini ginger kiss with mascarpone cream | *v*
Christmas mince tart | *v*
Homemade mini pavlova with fruit topping | *v, gf*
Chocolate & hazelnut opera cake | *v*

New Zealand Cheese & Crackers

Served with dried fruit & quince jelly | *gf**

Freshly brewed tea & coffee

Please advise your server of any allergies or dietary requirements

vegetarian (*v*), vegan (*vgn*), gluten-free (*gf*), dairy-free (*df*), option available (*)

Gluten-free dishes may contain traces of gluten