



CHRISTMAS DAY MENU

Bread rolls & butter

COLD

Tossed Mesclun Salad *gf/df/v*
Otehei Bay Coleslaw *gf/v*
Classic Greek Salad *df/v*
New Season Potato Salad with Chives *gf/v*

HOT

Grilled Salmon Filet with Beurre Blanc
Bourbon Maple Glazed Champagne Ham *gf/df*
Whole Roasted Sirloin of Beef *gf/df*
Lemon and Rosemary Chicken Drumsticks *df*
Roasted Garlic and Rosemary Potatoes

DESSERT

Mini Pavlovas with Chantilly Cream & Summer Berry Coulis *gf*
Selection of Choux Pastries & Profiteroles
Fresh Fruit Salad *gf/df*

FESTIVE BUBBLES

*Pre-purchase a bottle of Nautilus Methode Traditionelle at time of booking
for a discounted price of \$70 – normally retails for \$80*

Menu is indicative and may be subject to change due to availability
Please advise dietary requirements at time of booking.
We can cater to most requests with 3 days notice.
gf - gluten free | *df* - dairy free | *v* - vegetarian

