



Christmas Function

2 COURSE DINNER MENU 2020

\$45 pp

Free glass of champagne on arrival

MAIN COURSE

Herb crusted lamb back strap served with summer greens, pea mousse, grilled halloumi, sesame cracker & jus



Crispy pork belly served with creamy potato mash, braised red cabbage, green beans and jus



Chicken breast stuffed with camembert, wrapped in prosciutto served on kumara rosti, green beans with creamy garlic sauce



Beer battered fish of the day served with salad, fries & dill & caper sauce

DESSERT

Bailey cheesecake served with chocolate sauce, vanilla ice cream & chocolate soil



Warm sticky date cake served with salted caramel sauce & vanilla ice cream



Pavlova served with whipped cream, ice cream & berry compote