

Christmas Function

3 COURSE LUNCH MENU 2020

\$45 pp

Free glass of champagne on arrival

STARTER

Bread & dips served with pesto, hummus & olive oil balsamic

MAIN

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

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

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

DESSERT

Baileys 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

