



CHRISTMAS DINNER

Start off your dining experience with the choice of entrées from either Land, Farm, or Sea. Included in the prices per person are a full selection of entrées, buffet selections for mains, and desserts.

Children \$35pp for mains, sides, and desserts

ENTRÉE

THE LAND | 139pp

Summer Vegetable Terrine
bloody mary gel

Saffron & Parmesan Arancini
citrus aioli

Mushroom & Chestnut Parfait
cranberry / crostini

Bruschetta
smashed pea / ricotta / balsamic / radish

OR

THE FARM | 155pp

Slow Braised Beef Bon Bons
pickled cabbage / black garlic aioli

Crispy Pork
quince aioli / black pudding crumb

Cardrona Liver Parfait
crostini / otago plum chutney

Scotch Egg
piccalilli / rocket

OR

THE SEA | 169pp

BBQ Scallops
citrus beurre blanc

Beetroot & Gin Salmon Gravlax
bread & butter pickles

Poached Prawns
ruby island dressing

Oysters
mignonette sauce



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MAINS BUFFET

Slow Braised Te Mana Lamb Shoulder
12hr red wine braise / garlic / rosemary / pan jus

Roasted Leg of Ham
orange & maple glazed ham

Rolled Turkey Breast
cumberland sausage stuffing balls

Root Vege En Croûte
roasted root vegetables / whitestone omaruvian blue / toasted walnuts

Summer Vegetable Bake
Pumpkin, parsnip, cauliflower, whitestone aged cheddar, pangrattato

SIDES & SALAD STATION

Duck Fat Potatoes / Balsamic Rippled Aioli
Beetroot/ Feta / Spinach / Walnuts
Rocket / Raddicio / Balsamic / Parmesan
Potato / Chives / Garlic / Eggs / Yoghurt Aioli
Roasted Carrots / Tahini / Almonds

DESSERT STATION

Pavlova
chantilly cream / raspberry / apple / butterscotch sauce

Summer Berry Pudding
rosewater yoghurt / praline

Malbourgh Seasalt & Whittakers Dark Chocolate Truffles