



# Christmas Day Menu

Six Course Menu \$99 per person\*

## **Amuse Bouche**

Taste of: Akaroa salmon, hot salmon parfait, cold smoked salmon pastrami, salmon caviar.

## **Entree**

Cured prosciutto ham w sweet rock melon, pistachio crumble, glazed goats cheese, rocket leaves, and fresh mint.

## **Sorbet**

Wild berry sorbet w Morello cherry compote, brandy snap basket.

## **Main**

Roast Turkey w sage, walnut & apricot farce, cranberry sauce, asparagus spears & brussel sprouts w pancetta, chipolata's, buttered perla potato's & port wine jus.

## **Dessert**

Deconstructed pavlova w mango sorbet, Italian meringue, raspberry gel, mascarpone cream, macerated strawberries, kiwifruit, and macadamia dust.

## **Petit Fours**

Petit fours, Christmas fruit mince pies, tea or coffee.