

CHRISTMAS DAY MENU 2009

A GLASS OF DEUTZ MARLBOROUGH CUVÉE ON ARRIVAL

AMUSE BOUCHE

CRAB REMOULADE

Cilantro dressing

ENTREES

GRILLED LAMB LOIN

Couscous, Moroccan roast vegetables

PAN SEARED ATLANTIC SCALLOPS

Curried cauliflower, asparagus, beetroot glaze

STEAMED ASPARAGEUS

Soft poached eggs, pomegranate, chive beurre blanc

SORBET

RASPBERRY SORBET

Crème de cassis

MAINS

AGED BEEF FILLET

Smoked garlic and shitake broth, Pont Neuf Potato

PAN FRIED HAPUKA

Salsa Romesco, saffron pilaff, roasted peppers and olives

OVEN ROASTED TURKEY BREAST

Maple glazed kumara, apricot and sage stuffing, cranberry sauce

FETTUCCHINI PASTA

Swiss brown and porcini cream, truffle oil, Grana Padano

DESSERTS

LAVENDER BRULEE

Hazel nut biscotti, mandarin sorbet

PISTACHIO MERINGUE

Fresh strawberries, rose water syrup, pistachio ice cream

WARM CHRISTMAS PUDDING

Crème anglaise, vanilla bean ice cream

\$61.00 PER PERSON