



# Christmas menu

## S T A R T E R S

Szechuan crusted beef carpaccio, gorgonzola dulce, candied walnuts w horseradish mousse

Chilli prawns, avocado puree, bloody mary salsa, wildflowers w wasabi caviar

Confit duck w pomegranate, mint, rocket and coconut salad

Fish cerviche w heirloom cherry tomatoes, coriander, microgreens, charred lime

## M A I N S

Mustard and rosemary rubbed lamb rack w sautéed spinach, creamy mash, confit shallots, port wine jus

Crispy skin Akaroa salmon w fried chorizo picante, charred courgette, cauliflower puree

Spiced pork belly slow roasted w fondant potatoes, green beans, candied apple, red wine reduction

Chilli, lime chicken breast w roast potatoes, buttered spinach, toasted cashews, mint, sundried tomato salsa

## D E S S E R T S

Vanilla and saffron panacotta w mint strawberry salsa, cream, rose tuile

Eton mess w vanilla bean meringue, macerated berries, passionfruit, dark chocolate shards

Date and orange pudding w warm brandy caramel, housemade ice cream

Dark chocolate tart w raspberry sorbet, chocolate mousse, candyfloss