



CHRISTMAS MENU

TO START

Artisan ciabatta Roll, Portlanders garlic butter

AMUSE BOUCHE:

Petite Portlander style Prawn cocktail

ENTREES

1ST ENTREE

*Plate of thick shaved ham, honey and seeded mustard dressing,
soft herbs, ciabatta wafers, devilled egg*

2ND ENTREE

*Carved Sous vide turkey breast, sweet cranberry puree, stuffing
crumble, bread sauce.*

MAINS

CHOOSE FROM

Seared NZ salmon with sauce béarnaise

Eye fillet of beef with port wine jus

Pan roasted free range chicken supreme with jus lie

ALL SERVED WITH

*Truffled pommes puree, butter poached
asparagus, carrot silk*

DESSERTS

Individual petite fours

*Christmas cake, macarons, mini pavlova,
chocolate truffle*
