



# Christmas Specials

THREE COURSE MENU  
\$69 PER PERSON

## ENTRÉE

(CHOICE OF 1)

Maple Glazed Duck Breast

With fennel and orange salad

Seafood Ceviche

Served with corn chips

## MAIN

(CHOICE OF 1)

Cream Cheese & Dried Fruit

Stuffed Chicken Supreme

With kumara mash and charred asparagus

Honey Mustard Glazed Pork Belly

With Dutch carrots and potato puree

Slow Roasted Sliced Leg of Lamb

With mint and orange sauce,  
served with gratin potatoes

## DESSERT

(CHOICE OF 1)

Chocolate Fondant

With berry coulis and ice cream

Christmas Pudding

With brandy custard

English Trifle

With whipped cream