



Festive-themed

Three Course Set Menu

\$75.00 per person, minimum 6 guests
Bookings essential | 03 477 0752
southerncross@scenichotels.co.nz

To Start

Fresh bread with butter

Entrée

Vol-au-vent

Ragout of Champagne ham, mushroom & peas, bouquet salad, balsamic reduction

Duck Liver Pate

Port jelly, cornichons, red wine poached pear, wafers

Roasted Portobello Mushroom

Flat mushrooms baked with a creamy mustard & cheese filling, served with cherry tomato, sliced radish salad, French vinegar dressing

Main

Silver Fern Farms Eye Fillet served medium-rare

Bacon wrapped asparagus, truffle infused potato terrine, merlot jus

Ora King Salmon

Garlic & parsley infused broccolini, new potato, saffron cauliflower, preserved lemon, citrus bearnaise

Dessert

Classic Pavlova

Layered in whipped cream, fresh berries

Whitestone Cheese Board

Hazelnut crackers, quince paste

Traditional Christmas pudding

Brandy crème anglaise, pavlova crumbs, vanilla bean ice-cream

All meals are prepared in a facility using products containing allergens.
Please advise the restaurant team of allergies or intolerances