



# *Festive-themed*

## **Three Course Set Menu**

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**\$75.00 per person**

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### **To Start**

Fresh bread with butter

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### **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

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### **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

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### **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

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