

## PANORAMA ROOM

### Christmas Day - 4 Course Choice Dinner Menu



Flute of Quartz Reef 'Chauvet' NV and a selection of canapés

#### First Course

Seared Nelson scallops and butter poached Aoraki salmon  
salad of sweet corn, apple, capers and rocket, mango gel

Terrine of chicken, venison and wild rabbit coated in pistachio  
beetroot purée, crostini, micro salad and blueberries

Handmade linguini pasta 

broad beans, baby carrots, smoked tomato veloute, basil mousse

West coast black pudding slice

whipped potato, sesame crisp, shallot ice cream, dried pancetta, cider jus

Carrot soup 

baby carrots, carrot pearls, warm carrot bread

#### Second Course

Cherry sorbet

#### Third Course

Fillet of South Island beef

kumara and potato gratin, mushroom ragout, buttered asparagus, carrot purée

Honey glazed breast of duck

baby leek, soft herb polenta, duck leg pie, buttered greens, cherry jus

Rack of Canterbury lamb

pearl barley, crisp sweetbreads, baby vegetables, mint jelly, lamb jus

Fillet of fish

whit tempura oysters, pickled summer vegetables, rice cake, orange syrup

Baked globe artichoke 

stuffed with olive, herb and rice, goat's curd and brik pastry cigars, honey and truffle glazed baby beetroot, Maltaise sauce

#### Fourth Course

Assiette of dessert chocolate Yule log

plum pudding ice cream, strawberry and mascarpone macaroon, sherry trifle smoothie

 = Vegetarian

If you have any dietary requirements please advise one of our friendly wait staff.

Please note: The above menu is only valid on the 25<sup>th</sup> December 2011.  
We reserve the right to change the menu without notice due to seasonal availability.  
A 15% surcharge will be added to food and beverage purchases on all public holidays.