

New Year's Eve

ALPINE BUFFET SAMPLE MENU

AMUSE BOUCHE

Crayfish and Blue swimmer crab tomato gazpacho shot finished with puffed quinoa and coriander

SEAFOOD

Catlins Coast Queen scallops

Thai marinated pink prawns

Otago little neck clams

Marlborough green shell mussels

Oysters natural, (DF, GF)

Pacific Island style squid

Shrimp salad with cocktail sauce

Roasted scallop with sweet potato, burnt kale & tatsoi greens with miso sake dressing (GF, DF)

Hot & Cold smoked Aoraki Fresh water salmon

Beetroot & Twizel gin cured Alpine salmon (DF, GF)

AORAKI/MOUNT COOK GRAZING STATION

Cauliflower pannacotta with kelp, fennel and wild herbs finished with white truffle (GF, V)

Canterbury smoked and cured pork terrine, roasted pear, cranberry, new season asparagus (GF)

House made sushi with pickled ginger and soy (GF, DF, V)

Coriander seed and fresh herb crusted tuna, smashed potato and green bean salad (GF, DF)

Marinated lamb, cucumber, mint, red onion & blistered cherry tomato with garlic yoghurt dressing (GF)

Greek salad (VG, GF, DF)

Grilled zucchini, pumpkin, pickled cauliflower, cranberry, toasted pumpkin seeds with lemon & maple dressing (VG, GF, DF)

Roasted kumara, quinoa, baby spinach and toasted almond salad (VG, GF, DF)

Asparagus, bean & sweet corn salad with cherry tomato & bean shoots (VG, GF, DF)

Moroccan beetroot salad with roasted onion, pear, lentils and coconut herb ranch dressing (VG, GF, DF)

Selection of salad greens (VG, GF, DF)

Marinated feta, olives & pickled onions

Charcuterie selection Parma ham, chorizo, duck prosciutto, hot pork, pork & fennel salami (GF, DF)

Beetroot hummus, local pear & fig relish, hot house tomato chutney (VG, GF, DF)

SOUP

Crayfish bisque with new season fennel, rouille croutons & fresh herb



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MEAT AND SEAFOOD FROM THE FLAME

BBQ smoked pork belly rubbed in paprika spices, crunchy green beans, toasted almonds and seeded mustard jus (GF)

Poached chicken breast, mushrooms, leeks, blistered tomato, confit garlic, roast game bird and manuka honey reduction (GF)

Slow roasted ham on the bone with marmalade glaze (DF, GF)

Alpine salmon on creamed spinach, sauté of prawn, confit fennel, steamed clams & citrus hollandaise

Line caught orange roughy, lentils, snow pea & bell pepper succotash (GF, DF)

Scorched venison with braised red cabbage, red currants, pickled baby carrots, wild fennel & watercress

Roasted striploin of beef (DF)

Local Canterbury lamb with gremolata herbs, sous vide parsnips and tea soaked sultanas

THE TRIMMINGS

Broccolini shoots with candied chili pecans and feta (GF)

Barley risotto with celery leaf, cranberry & walnuts with coconut cream (GF, VG)

Macaroni cheese with white truffle and oyster mushrooms (V)

Gourmet boiled potatoes with sea salt and fresh mint (DF, GF, VG)

Cumin carrots and green beans with Wairarapa olive oil (GF, DF, VG)

Cranberry jelly & thyme jus

Yorkshire pudding

Horseradish crème, mint sauce, seeded mustard

DESSERTS

Chocolate fountain & dipping fruits (GF)

Warm spiced peach and almond loaf with dulce de leche

Brandy snaps with sweetened cream

Mini éclairs with vanilla custard and chocolate

Avocado chocolate mousse with orange zest & roasted pineapple (DF, GF, VG)

White chocolate cheesecake with matcha

Mini key lime pie with tequila cream

Mango and summer berry pavlova (GF)

Lemon curd puff pastry tart with strawberry and kiwi

Chocolate panforte

Mini trifle with Cromwell cherries

Locally selected cheese with accompaniments

Crackers, lavosh, fresh bread

