



# Christmas Eve

## PANORAMA ROOM DEGUSTATION MENU

### FIRST COURSE

House cured duck prosciutto, summer squash, chicken skin wafer, cherry  
Tempura oyster, cauliflower crème, caviar

*Wine Match* Scott Base Emperor Brut, Central Otago

### SECOND COURSE

Scorched venison, beetroot gel, pickled shallots, radish, plum, cured duck egg, sweet  
potato, onion essence

*Wine Match* Roaring Meg Chardonnay, Central Otago

### THIRD COURSE

Cold poached Twizel salmon with sumac spices, lemon yoghurt puree, citrus, rhubarb  
and nashi pear salad, lobster taco, ginger soy foam, seaweed, caviar

*Wine Match* CRU Sauvignon Blanc, Wairau

### FOURTH COURSE

Breast and leg of quail, mandarin kumara puree, swede, chicken and truffle mousse,  
Parma ham crisp, savoy cabbage, pistachios, mulled wine reduction

*Wine Match* Te Whare Rose, Malborough

### FIFTH COURSE

Lumina lamb loin and slow cooked pork belly, cardamom carrot puree, fondant potato,  
asparagus and baby carrots, crispy kale, broad bean crumble, lemon thyme jus

*Wine Match* Black Estate Home Pinot Noir, North Canterbury

### SIXTH COURSE

Bitter chocolate, ginger sable, chocolate crèmeux, Otago cherries, mandarin,  
goats cheese ice cream

*Wine Match* Taylor's Fine Tawny Port, Portugal

### SEVENTH COURSE

Whitestone Windsor blue, Waikato cumin seed gouda and Geraldine aged  
cheddar cheese served with local honeycomb, apricots, vegetable crudities,  
lavosh and crackers

*Wine Match* Eggnog

