

# Festive Set Menu



## TO START

Wild wheat sourdough and house butter

## ENTRÉE

Strawberry gazpacho, guanciale, pepper, balsamic, basil  
Pork terrine, whole grain mustard, cornichon, cauliflower piccalilli, brioche  
Chargrilled watermelon, mint, chili, salted goat cheese curd  
Wood-fire grilled lamb ribs, gochugaru pepper, eggplant, sesame

## MAIN

Grilled Mt Cook Alpine salmon, chermoula butter, tabbouleh salad, mint  
Roasted pork belly, whipped agria, poached pear, almond, whiskey  
Grilled turkey breast, broccoli and goat cheese risotto, cranberries salsa roja  
Risotto au cherve, grilled leek, walnut, beurre noisette, crispy basil

Main served with seasonal potatoes and vegetables

## DESSERT

Home-made Christmas pudding, brandy anglaise  
Bûche de Noël, bitter chocolate, meringue mushroom, edible moss  
Cheese of the day, house preserves, grapes, crackers

