



## The Duke's Christmas Table Feast

Served on shared Platters

### Starters

Chicken & Pistachio terrine with tomatillo chutney, cornichons, and toasted ciabatta  
Watermelon, Feta, Baby spinach and pomegranate seeds salad with a lemon dressing (veg)  
Salt and pepper squid with a miso mayonnaise and spice sprinkle

### Mains

Seared fish fillet with a tomato, red onion and basil salsa  
Drunken prune stuffed pork belly with a roasted apple, cranberry and cinnamon sauce  
Roasted Beetroot, brown lentil and mushroom "Beef Wellington" with a chives yoghurt sauce (veg)  
Medley of honeyed kumara and carrots with parsley and toasted pumpkin seeds  
Traditional potato gratin with gruyere cheese

### Dessert

Lemon Sorbet with cranberry vodka  
Chocolate and raspberry log with Chambord anglaise  
Mixed berry and toasted coconut Ambrosia

2 Course Table Feast \$39 per Person

3 Course Table Feast \$55 per Person

(Minimum 8 people, needs to be booked 72 hours in advance, one choice per booking)