



3- COURSE OFFER

Choice of any Entrée, Main & Dessert for
\$45 per person

Pre-book and enjoy a **complimentary glass of mulled wine**

ENTREES

- | | |
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| Classic prawn cocktail | 14 |
| With iceberg lettuce and Marie rose sauce | |
| Chicken liver, bacon and brandy pate | 14 |
| With toasted Tuscan ciabatta | |
| Roast pumpkin soup | 10 |
| With a garlic bread roll | |

MAINS

- Braised lamb shank** 28
With mint jus, potato and kumara mash,
steamed baby carrot and peas
- Turkey and cranberry filo parcels** 28
Braised turkey, baby spinach, cranberry and
dried walnuts and chives, in a crisp filo pastry
served with roasted kumara, potato and
pumpkin steamed baby carrots and peas
- Duck legs** 30
With kumara rosti, baby carrots, broccoli, and
cranberry gravy

DESSERTS

- Steamed plum pudding** 9
Served with warm brandy custard
- Pina colada trifle** 9
Served with cream
- Sticky date pudding** 10
With caramel sauce and whipped cream