

# Christmas Functions

Set Menu \$60 per person

*Welcome glass of warming eggnog on arrival*

## Entree

Rakaia salmon chowder, crusty bread roll, butter GF

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Field mushrooms, spring onion, coriander, almonds in filo pastry,  
dipping sauce V

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Chicken liver parfait, pickles, ciabatta toast GFO

## Main Course

Roast turkey fillet, cranberry stuffing, bacon wrapped chipolatas,  
roasted vegetables

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Beef tenderloin 150g, sweet potato rosti, peppercorn jus, honey glazed carrots GF

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Grilled John Dory fillets, prawns, lemon hollandaise, potato gratin, buttered beans GF

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Potato koftas, mild cashew nut curry, spinach, coriander, green salad V

## Dessert

Tasting plate of Christmas favourites

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Vanilla bean crème brûlée, mango sorbet, mandarin GF

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Christmas pudding, brandy custard



Hunter's  
AT TERRACE DOWNS





# Christmas Functions

Buffet Menu \$70 per person

## To Begin

Welcome glass of eggnog

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Selection of fresh breads

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French onion soup GF | DF | V

## Cold Selection

Green garden salad, variety of dressings GF | DFO | V

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Potato salad, honey grain mustard, creamy egg mayonnaise V

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Shrimp & crab salad, cocktail sauce

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Antipasto platter, cured meats

## From The Carvery

Roasted turkey, sage & cranberry stuffing, bacon wrapped chipolatas, red wine gravy

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Wakanui roasted rump, horseradish cream, Yorkshire pudding GFO

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Roast loin of pork, apricot stuffing, apple cider jus

## Hot Selection

Poached Rakaia salmon, dill & lemon hollandaise GF

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Prawn & crab raviolini, red pepper sauce, parmesan cheese

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Herb roasted potatoes & pumpkin V | GF

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Glazed carrots V

## Dessert

Steamed Christmas pudding, brandy custard

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Brandy snaps, pastry cream

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Vanilla bean crème brûlée,

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Tiramisu, coffee cream

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Fresh fruit salad, cream GF | DFO



Hunter's

