

New Year's Eve Menu

AMUSE

White gazpacho of cucumber, grape, yoghurt and almonds,
Atlantic scallop and Ora king salmon caviar

STARTER

Poached crayfish, spanner crab and crayfish arancini,
cauliflower, fennel and asparagus, saffron and lime aioli

Or

Manuka Honey glazed duck breast, smoked duck parfait lolly, orange caramel,
hazelnut and bitter leaves, roasted duck jus, kumara crisp, rhubarb

Or

Wild mushroom sauté, herbed gnocchi, mushroom duxelle,
roasted peppers, burrata, sauce vierge

MAIN

First Light Wagyu Beef fillet, oxtail and leek terrine, confit carrot,
watercress puree, braised shallots, oxtail jus

Or

Pan roasted Ora King salmon, grilled scallops, truffle and cauliflower puree,
watercress, summer asparagus, champagne and Manuka honey velouté

Or

Roast Te Mana lamb rump, goat's milk cheese ravioli, sun blushed tomato,
courgettes, olive crumb, lamb bacon and tarragon mash

DESSERT

White chocolate cheesecake, summer strawberries, mint,
Pimm's jelly, strawberry sorbet, meringue

Or

Mango and poppy seed parfait, nougatine biscuit,
coconut and lime sorbet, pistachio crumb