

New Year's Eve Dinner

On Arrival

A glass of Georges Michele Methode Traditionelle

Entrées

Spencer Caesar Salad

Selection of freshly baked Artisan Breads and Dips

An arrangement of Charcuterie and cold cuts

Ice Bowl of Atlantic Prawns and Paroa Bay Oysters – complimented with
Lemon wedges and Balsamic Vinegar “Caviar”

Goats Cheese, Butternut and Cranberry Salad on a bed of baby Spinach

Carvery

Wagyu Rump roasted low and slow

Mains

Line caught Market Fish of the day
served with Japanese Horseradish, Crème Fraiche and Wasabi Caviar

Cinnamon and Honey cured Venison medallions
with fresh Cherries, Orange Zest and Bitter Chocolate

Smoked Pork Loin served with a Mustard Béarnaise Sauce and Micro Watercress

Twice cooked Duck sous vide, then flash roasted with Blood Orange Marmalade
accompanied by a spiced Bourbon and Orange-Beurre-Blanc

Roasted Jersey Benne Potatoes seasoned with Garlic and a dash of Duck Fat

Sautéed seasonal Greens served with Olive Oil and sea Salt

Freshly baked Rice Pilaf

Dessert

Freshly sliced seasonal Melons and Fruits

Brandy Snaps filled with Coffee, Amaretto Biscuits and Liquor with whipped Mascarpone

Selection of Gluten free Chocolate Mudcake, French Gateaux and Cheesecakes

Spencer Eton Mess - shards of Meringue folded
together with whipped Cream, fresh Berries and Coulis

A selection of NZ Cheeses

\$82.50 per person