

# Roaring Megs New Year's Eve Menu



\$88.00 per person (incl. Tax)

*Creamy Pumpkin Soup, made with Coconut Milk & Cumin spice*

*Or*

*Three Cheese & Basil hand rolled Ravioli, served with Tomato Coulis*

*Or*

*Seared Prawns with a Warm Salad of Vermicelli Noodles, Watercress,  
Pink Ginger, Fresh Coriander & Chilli & Lime dressing*

*&*

*Lemon Sorbet with Champagne drizzle & organic Redcurrants*

*&*

*Herb Crusted Canterbury Lamb Cutlets with Lamb Shoulder Confit & Lamb Jus*



*Lamb Dish of the Year Winner (twice)*

*Or*

*Breast of Canterbury Duck lacquered with spiced Manuka Honey, served with  
Duck Leg & caramelized Cherry & Balsamic Sauce*

*The above Dishes are accompanied by Jersey Bennes (new Potatoes)  
& Ratatouille (vegetables)*

*Or*

*Akaroa Salmon, lightly Manuka Wood smoked,  
grilled & served with new Potatoes, Salad Greens & Spicy Salsa*

*&*

*Eton Mess, mixed Summer Berries with Meringue, Vanilla Ice Cream & Cream*

*Or*

*Almond Frangipane & Rhubarb Tart with Chantilly Cream*

*Bon appétit and Happy New Year:  
from Dominique & Sharon Jeanneret & Team Meg*