

# EAT, DRINK AND BE MERRY

## CHRISTMAS FUNCTION SET MENU

### STARTER

Amuse Bouche

### ENTRÉES

Wairiri Buratta (V)

sautéed heirloom tomato, grilled ciabatta, basil oil

Beetroot & Gin Cured Akaroa Salmon (GF)

micro herb salad, edamame, radish, fresh wasabi crème fraîche, caper & lemon vinaigrette

Smoked Venison Carpaccio (GF, N)

parmesan, pine nuts, micro rocket, pickled enoki mushrooms

### MAINS

Grilled Reserve Beef Fillet (GF)

potato au gratin, grilled broccolini, wild mushroom jus

Roast Turkey Breast (N)

bread & chestnut stuffing, honey roasted root vegetables, cider jus

Baked Akaroa Salmon (DF, GF, N)

walnut & rosemary crust, new season potato, watercress & asparagus salad, orange dressing

Pappardelle (V, N)

tomato, chilli, red pepper, rocket pesto, buffalo buratta

### DESSERTS

Christmas Mince Pie 'Strudel' (V)

vanilla ice cream, cherry compôte, brandy cherry sauce

White Chocolate Mousse (V, N)

strawberry, pistachio crumble, elderflower marshmallow

Christmas Meringue Nest (V, GF)

vanilla anglaise, kiwifruit, fresh berries, honeycomb crumb, berry compôte

Passionfruit & Mango Parfait (V)

tuile basket, morello cherries

V = Vegetarian | VG = Vegan | DF = Dairy Free | GF = Gluten Free | N = Contains Nuts

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please speak to your server if you have any concerns.

**NOVOTEL**  
CHRISTCHURCH AIRPORT