

CHRISTMAS IN LONDON MENU

TO START

Crisp black pudding & HP sauce white bread sandwich - \$8^{EA}

Ham & leek potato fritters with Branston pickle (4pc) \$10

ENTRÉE

PLEASE SELECT ONE

Cured salmon, herb crème fraîche, pickled salad & citrus dressing

or

Braised beef short rib Yorkshire pudding, horseradish cream & smoked swede

MAIN COURSE

PLEASE SELECT ONE

Cider glazed confit pork belly, spiced apple, parsnip purée and greens

or

Stuffed chicken breast, mulled wine red cabbage & gravy

Add - side of roasted Brussels sprouts, bacon & caramelised apple - \$12

DESSERT

PLEASE SELECT ONE

Sticky toffee date pudding, brandy custard & poached pear

or

Rhubarb & apple crumble, yoghurt soft serve

3 Courses - 65pp

OUR SHARED MENU

Oysters, natural or battered - 36 1/2 doz.

Paau & snapper sausage rolls, seaweed mayonnaise (4) \$18

BITES

Venison tartare, tarragon emulsion, fried anchovy & potato chip

Craggy Range Dairy pecorino & potato fritter & black garlic emulsion

Beef cheek croquette, horseradish

2020 VILaura 'BLANC DE BLANC' - MARLBOROUGH - 125^{ML}

ENTREE

Raw local fish with lovage pickle, celery, green apple & fresh horseradish

2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}

Roasted Hōhepa halloumi, burnt honey dressing, pine nut & beetroot

2024 CHARDONNAY - KIDNAPPERS - HAWKES BAY - 75^{ML}

MAIN COURSE

Served with roasted garden vegetables, hazelnut & brown butter vinaigrette

Buffalo curd agnolotti, black truffle butter & pumpkin

Roasted lamb shoulder, sautéed garden greens, harissa, swede purée & parmesan

2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 75^{ML}

2017 'AROHA' PINOT NOIR - TE MUNA RD VINEYARD - 75^{ML}

TO FINISH

Lime posset, yoghurt soft serve, rhubarb & almond crumble

2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60^{ML}

Our Shared Menu - 95pp

Wine to match + 95pp