

Hotel Ashburton Christmas day 2020



Artisan bread, homemade butter and dip
Steamed NZ green lipped mussels
Clevedon Coast oysters with classic mignonette
Cocktail prawns
Lemon and dill salmon gravlax

Anitpasta cured meat platter with pickled veg, sicilian olives, stuffed peppers
NZ cheese platter with crackers, quince jelly & condiments
Market fish ceviche, lime, corriander, coconut, ginger & mixed peppers

Raw Beetroot salad, toasted almonds, goats cheese & crispy kale.
Garden salad mixed with baby cos lettuce, cucumber, heirloom tomato & radish.
Cumin spiced chickpea & quinoa salad, baby spinach, fire roasted red peppers, pumpkin seeds, drizzled in honey balsamic dressing.
Assorted melon platter with mint, feta, wild rocket & pine nuts.

Honey roasted root vegetables.
Steamed savoy cabbage, garden peas & asparagus with hollandaise.
Moroccan spiced pumpkin drizzled in minted yoghurt.
Rosemary & garlic roasted potatoes.

Honey mustard glazed champagne ham.
Sage & onion stuffed turkey.
Cardorna lamb leg.
all meats served with condiments and gravy

Warm mini plum pudding with brandy custard
Summer berry pavlova
Lemon and pear tart
Traditional tiramisu
Brandy snaps with amaretto cream and toasted nuts



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