Christmas

MENU

STARTER

CLASSIC PRAWN COCKTAIL

Succulent prawns served on crisp lettuce leaves with our housemade Thousand Island dressing and a sprinkle of paprika.

TOMATO, MOZZARELLA & BASIL BRUSCHETTA

Vine-ripened tomatoes, fresh mozzarella and basil on toasted sourdough, finished with a drizzle of olive oil and balsamic glaze.

DUCK LIVER PARFAIT

Silky duck liver parfait with toasted sourdough and a spiced fruit chutney

MAIN COURSE

HONEY & MUSTARD GLAZED CHRISTMAS HAM

Traditional baked ham served with duck fat potatoes, roasted root vegetables, buttered minted peas, and homemade spiced apple sauce.

LEMON & HERB ROAST CHICKEN

Butterflied free-range chicken seasoned with lemon and herbs, served with duck-fat roast potatoes, buttered minted peas, and roasted root vegetables.

FESTIVE ROAST VEGETABLE MEDLEY

A festive medley of roasted kumara, carrots, parsnip, and beetroot served on a bed of mint and maple yoghurt, drizzled with olive oil and balsamic reduction. Finished with toasted walnuts, baby spinach, and cranberries

DESSERT

DESSERT TABLE

Help yourself to some sweet treats from our dessert table.

3 COURSES FOR $119PP INCLUDES GLASS OF BUBBLES OR AN ELDERFLOWER SPRITZ

TABLE BOOKINGS AVAILABLE FROM 3PM-7PM

BOOKINGS ESSENTIAL

HELLO@RAINFOREST.NZ

BOOK NOW