

freshly baked bread

pine salt seasoned butter

## glazed ham

steamed asparagus, 1 hour poached egg, butter toasted sourdough crumb, bearnaise sauce

seafood chowder

pancetta lardons, pan fried monkfish, clams, cremated green lip mussels

### whitestone feta salad

heirloom tomatoes, cucumber, olive soil, pickled red onion, shallot vinaigrette

sorbet house made granny smith apple sorbet

### salmon fillet

fennel & citrus slaw, caper parsley butter sauce

roast chicken breast chestnut sage stuffing, kumara puree, heirloom carrots, chicken gravy

### beef wellington

savannah grass fed nz beef, baby spinach, mushroom duxelle, truss cherry tomato, red wine jus

all main courses will be served with thyme roasted new potatoes and steamed broccolini

# sticky date christmas pudding brandy anglaise

strawberries & cream chantilly cream, caramelised filo pastry

cheese plate poppyseed lavosh, saffron & pear chutney, fresh fruit

vegetarian/vegan options are available upon request \*please note that a 20% public holiday surcharge applies to all bills



CHRISTMAS DAY