

CHRISTMAS DAY LUNCH MENU

\$125.00 per person

SERVED ON ARRIVAL IN THE LOUNGE

Glass of sparkling wine on arrival

CANAPES

Salmon tartar on a pastry mussel shell

Confit duck on mini vol au vent

TO BEGIN

Pan seared tuna

Coated with sesame seeds, tabbouleh and hummus aioli

Lamb backstrap 

Served with carrot and cumin puree, goat cheese

Spinach ricotta terrine  

Served with pickled vegetables and tomato chutney

TO REFRESH


Palate cleansing sorbet

MAIN EVENT

Fish of the day ( & DF on request)

Chef's special - Bacon wrapped Champagne ham 

Glazed with mustard, crushed baby potatoes and seasonal vegetables


Lamb rump 

Served with Ratatouille, butter green peas and port wine jus

SWEET TEMPTATIONS

Christmas brownie

Served with vanilla ice cream

Goat cheese semifreddo 

Served with beetroot puree and mini meringue

Estate walnut tart

Served with butterscotch sauce and lemon cream

TO FINISH

Tea and coffee

Served with chocolate mints, fruit mince pies and congolais

*Menu items are subject to change.



gluten free



vegetarian



plant based

DF
dairy free



WAITAKERE ESTATE
Auckland City's Rainforest Retreat