

Braided Rivers Set Dinner and Christmas Menu

Entrees

Chicken liver pate

Served with toasted ciabatta and petite salad

Garlic Bread

Oven baked house bread with garlic and sweet chilli

Prawns

Served sizzling in the pan with garlic, chilli, lemon and a side of crispy house bread

Mains

Motueka hopped lamb shoulder

Slow roasted local Mid Canterbury lamb shoulder with Motueka hops served on pearl barley with pumpkin, Brussel sprouts, and crisp bacon and finished with a side of house made jus and dukkha.

Chicken Breast

Bacon wrapped chicken, mushroom and cheddar roulade served on mushroom risotto with seasonal greens finished with jus

Twice cooked pork belly

Twice cooked Pork belly served on Crispy roast potatoes and seasonal greens with a house made apple and boysenberry sauce and side of jus

Ribeye steak

Char grilled 260gram Beef ribeye steak served with garlic and herb fries, beer battered onion rings Finished with a bacon and Peppercorn sauce

Chicken Caesar salad

Chicken breast, streaky bacon, Croutons, anchovies, cos lettuce and soft boiled egg tossed through a Caesar dressing and mixed lettuce leaves finished with shaved parmesan

Desserts

A trio of desserts

Double choc brownie served with chocolate sauce

Christmas plum pudding served with berry compote

Mini pavlova served with whipped cream

\$59 per person

Subject to small changes