



MENU

entrees

Classic Prawn Cocktail

w/ poached marinated prawns, gem cos and marie rose (GF, DF)

Beetroot Cured Salmon

w/ pickled cucumber and dill crème fraîche (GF)

Chicken Liver Pâté

w/ sourdough, cherry gel and beetroot crisps (GF)

Crunchy Camembert

w/ cranberry jam, toasted walnuts, mandarin and cranberry salad (V)

Chickpea Mushroom Kofta

w/ harissa, tabbouleh and coconut yoghurt (Ve)

mains

Slow-Cooked Beef Cheek

w/ carrot & cumin puree, parsley crumbs and jus

Turkey Roast

w/ cranberry stuffing, bacon-wrapped chipolatas, roasted veges and red currant jus (GF)

Crispy Skin Salmon

w/ asparagus, shaved fennel & apple, yuzu creme and pistachio praline (GF)

Aubergine Roulade

w/ marinara sauce, cashew, basil and avocado snow (GF, Ve)

desserts

Christmas Plum Pudding

w/ brandy creme anglaise

Pavlova

w/ summer fruits, passionfruit sauce and creme chaitilly (GF)

Sticky Date Pudding

w/ vanilla ice cream and butterscotch sauce

Dark Chocolate Creme Brulee

w/ vanilla ice cream and shortbread sticks

Sorbet Trio (GF, DF, Ve)

GF: Gluten Free • DF: Dairy Free • V: Vegetarian • Ve: Vegan

Three Course Meal: \$45pp
Entree, Main & Dessert

Two Course Meal: \$35pp
Entree + Main OR Main + Dessert

Express Menu: \$28pp
Roast Turkey + Christmas Pudding

PRE-ORDERING & BOOKINGS ESSENTIAL

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Available until Monday 23 December.



