



Christmas Menus

Traditional @ \$55.00

Rare Roast Sirloin of Angus Beef
Horseradish Mayonnaise

Salmon en Croute
Prawn & Herb Mousseline

Manuka Honey Glazed Smoked Pork Loin
Apricot Mustard

Gourmet Potatoes with Mint & Parsley

Buttered Beans & Peas

Steamed Summer Vegetables

Pecan Butter Tart
Vanilla Bean Ice Cream

Chocolate & Baileys Pot
White Chocolate Ice Cream & Biscotti

Summer Fruit Mess, Crushed Meringue
Berries, Vanilla Cream & Raspberry Coulis



Christmas Menus

Three Course @ \$65.00

Parmesan & Black Olive Shortbreads
With Goats Cheese & Rocket Pesto

Gingered Fish Cakes
Glazed with Sweet Chilli Jam

Honey Mustard Glazed Boar & Horopito Cocktail Sausages

Herb & Parmesan Crusted Hapuka
Orange & Tarragon Cream Sauce

Macadamia and Herb Stuffed Crown of Chicken
Sherry & Thyme Gravy

Crispy Roast Potatoes

Honey-Glazed Carrots

Beans with Brown Butter
& Toasted Almonds

Trio of Mini Desserts

Chocolate Profiterole with Caramel Sauce

Mini Pavlova with Vanilla Cream & Berry Compote

Brandy Snap Basket with Christmas Pudding Ice Cream

AKE AKE
VINEYARD 

Christmas Menus

Four Course @ \$75.00

Crumbed Nobashi Prawns
Sweet Chilli & Lime Dipping Sauce
Honey-Glazed Boar & Horopito Cocktail Sausages
Dijonaise Sauce
Smoked Salmon Blinis
Salmon Caviar & Chive Crème Fraiche

Sesame Crusted Seared Yellow Fin Tuna
Wasabi Mayonnaise & Fresh Lime
Slow-Roast Standing Rib of Beef
Horseradish Yorkshire Pudding, Mulled Wine Gravy
Crispy Confit of Duck
Port & Orange Sauce
Selection of Fresh Summer Vegetables and Salads

Lemon & Lime Posset
Pistachio Biscotti
Flourless Dark Chocolate Cake
Coconut Ice Cream
Apple & Cinnamon Strudel
Vanilla Bean Ice Cream

Mahoe Cheeseboard
Fresh Fruit, Crackers and Chutneys