



## Christmas Day Menu

### Gladstones Café Restaurant

#### **Soup**

Freshly made herb and forest mushroom soup served with roasted pepper and ricotta roulade.  
With fresh herbs and crusty baguette - *\$14.00*

#### **Starters**

Grilled whole black tiger prawns on sauteed greens. Served in light saffron broth,  
topped with fresh tomato salsa - *\$ 24.50 small / \$30:50 large*

Sauteed summer vegetables with asparagus, kohlrabi, snow peas, peppers and beetroot,  
served in a light lemon butter sauce and with crispy potato balls.  
Topped with spiced crisps - *\$ 24.50*

Rare roasted venison loin set on watercress salad with caramelized balsamic peaches  
and toasted nuts - *\$ 34.50*

#### **Mains**

Snapper filet layered with prawn mousse and wrapped in a potato jacket.  
Served on wilted spinach leaves and white wine cream - *\$ 28.00*

Grilled salmon filet served on sauteed snow peas and cherry tomatoes.  
Finished with saffron cream and straw potatoes - *\$ 42.50*

Roasted duck leg served with orange glaze and long stem broccoli  
with crispy agria potatoes fried in duck fat - *\$ 41.00*

Grilled beef eye filet steak topped with mushroom duxelles wrapped in streaky bacon.  
Served with potato gratin and green asparagus. With a port wine glaze - *\$ 45.00*

Roasted rack of lamb with Moroccan spices. Served with fondant potatoes and crisp sauteed vegetables. Drizzled with shiraz reduction - \$ 50.00

Grilled potato cakes layered with ratatouille vegetables, topped with sauteed snow peas and asparagus stir fry. Served with yellow peppers and white balsamic essence - \$ 28.00

### **Carvery** - \$ 35.00

Honey glazed champagne ham with apple sauce

Oven baked turkey with cranberry-walnut stuffing and cranberry sauce

Roasted beef sirloin with gravy and seeded mustard

*All carvery served with roasted rosemary potatoes and root vegetables*

### **Dessert** - \$ 11.50

Dark chocolate-coffee mousse layered with vanilla bean mousse, topped with strawberry compote and toasted pistachios

Individual pavlova with Chantilly cream and fresh berries.

Finished with a macerated raspberry coulis

Raspberry trifle layered with sponge cake and vanilla custard, topped with whipped cream, dark chocolate shavings and white chocolate sauce

Freshly marinated tropical fruit salad served with black doris plum sorbet and fresh mint leaves

Christmas plum duff with brandy custard, caramelized nut and gingerbread crumbs



**Bookings are essential – P: (09) 303 3789**

**E: [reservations@theparrell.co.nz](mailto:reservations@theparrell.co.nz)**

**Seating – Lunch 12pm to 2.30pm – Dinner 6pm to 8.30pm**

**The Parnell Hotel & Conference Centre – prices are GST inclusive**