



Christmas Day Menu

Gladstones Café Restaurant

Soup- \$ 9.50

Chicken and vegetable soup, freshly made with toasted pumpkin kernels served with toasted multi grain batard

Starters

Raw marinated ratatouille salad served in a spring roll basket topped with marinated black tiger prawns - \$ 16.50 / \$22.50

Farro Perlato risotto cake with pecorino Romano cheese, sautéed shiitake mushrooms, served with marinated poussin and caramelized asparagus finished with port wine glaze - \$25.50

Fresh garden salad with crispy vegetable batons, toasted nuts, pear julienne and cherry tomatoes, drizzled with lemon mustard dressing served with red capsicum and apricot chutney -\$17.50

Mains

Lemon and zucchini risotto topped with crispy battered zucchini flower surrounded by seared marinated scallops and red pepper coulis - \$27.50

Grilled snapper filet served on asparagus and grilled portobello mushrooms served with garlic-chives butter and Maccaire potatoes -\$36.00

Roasted rack of lamb under a Dijon mustard and shallot crust, served on sautéed silver beet and shiraz glaze, accompanied by potato-mushroom roulade - \$52.00

Venison loin set on caramelized parsnip and apple sauté with a port wine glaze topped with crispy fried straw potatoes - \$47.00

Grilled beef eye filet set on sweet potato mash and pan-fried forest mushrooms served with roasted vine tomatoes and béarnaise sauce – \$43.50

Carvery - \$29.50

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

White chocolate and red berry trifle
layered with pistachio custard and sponge cake

Individual pavlova with Chantilly cream and fresh berries
finished with a macerated raspberry coulis

Vanilla panna cotta with fresh strawberries and blueberries. Finished with fresh mint and
pecan nut praline.

Freshly marinated tropical fruit salad with mango and lychee
served with lemon sorbet

Christmas plum duff served with brandy custard
topped with caramelized nut and ginger bread crumbs



Bookings are essential – P: (09) 303 3789

E: reservations@theparnell.co.nz

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

The Parnell Hotel & Conference Centre – prices are GST inclusive

