



Christmas Dinner Menu

Gladstones Café Restaurant

Soup

Tomato & herb soup with garlic croutons & freshly baked dinner roll. - **\$12.50**

Starters

Caramelized peaches with balsamic glaze & parma ham served on rocket leaves & strawberry salsa. - **\$27.00** (DF)

Freshly made potato gnocchi served on watercress cream & white asparagus topped with tomato salsa. - **\$27.00**

Mains

Cold seafood platter with sauteed garlic prawns, smoked kahawai, marinated mussels & raw marinated fish in coconut cream and coriander. Served with an assortment of sauces and condiments. - **\$35.00** (GF)

Layered ratatouille under herb and garlic crust served with buffalo mozzarella slices and herb oil. - **\$32.50** (veg)

Grilled fish medley set on asparagus and topped with shrimp & tomato ragout. Finished with saffron-hollandaise & straw potatoes. - **\$38.50** (GF)

Roasted duck breast set on long stem broccoli & crispy fried agria potatoes. Served with plum and= balsamic sauce. - **\$45.00** (GF, DF)

Grilled beef sirloin medallions with gratin potatoes & mushroom medley set on sauteed spinach leaves and red wine reduction. - **\$41.00** (GF)



Plated Carvery selection - \$42.00

Honey glazed champagne ham, roasted turkey with apricot and walnut stuffing and oven baked leg of lamb.
Served with sauces and condiments, roasted gourmet potatoes & sauteed green beans with shallots.

Desserts - \$12.50 each

Individual pavlova with chantilly cream and fresh berries finished with passion fruit syrup. (GF)

Cherry cheesecake served with vanilla bean anglaise.

Steamed Christmas plum pudding with brandy custard and fresh berries.

Fresh marinated tropical fruit salad with lychees in a lemon-lime syrup. (GF, DF)

Gluten free chocolate tart with fresh berries and caramel sauce. (GF)

DINNER 6PM TO 8.30 PM

Bookings are essential

P: 09 303 3789

E: reservations@theparnell.co.nz

(Veg) Vegetarian (GF) Gluten Free (DF) Dairy Free