



Christmas DINNER

SOUP

Chicken & corn chowder, with baguette **\$14.00**

STARTERS

Cold seafood platter, sauteed garlic prawns, smoked salmon, marinated mussels, raw marinated fish. Served with assortment of sauces and condiments **\$32.00**

Wok fried summer vegetables, **\$24.50**

Grilled venison, baby spinach, caramelised pears, blueberries, cherry tomatoes, cucumber juienne **\$35.50**

MAINS

Stuffed peppers, mushroom & vegetable sauté **\$31.00**

Roasted duck leg, broccoli, fried agria potatoes, **\$45.00**

Grilled lamb rump, sauteed green beans, caramelised shallots, fondant potato, mint jus **\$49.50**

Pan seared salmon filet, butter potatoes, broccolini, lemon hollandaise, toasted almonds. **\$45.00**

PLATED CARVERY

All \$42.00

Honey glazed champagne ham, apple sauce

Turkey, walnut & apricot stuffing,

Pork loin gravy & seeded mustard

All carvery served with sauces and condiments, roasted gourmet potatoes and root vegetables

DESSERT

All \$12.50

Pavlova, fresh berries, passionfruit syrup

Raspberry & white chocolate trifle sponge cake

Plum pudding, brandy custard, fresh berries

Freshly marinated tropical fruit salad, honey yoghurt (DF)

Flourless Chocolate Torte, raspberry coulis (GF)

DINNER 6PM - 8:30PM

Bookings are essential

P:09 303 3789

E: reservations@theparnell.co.nz

