

collective.

food and hospitality experiences.

Christmas Plated Menu

Summer 2018



CHRISTMAS PLATED MENU

PLEASE SELECT ONE OPTION FROM OUR NEW SEASON CHRISTMAS ENTREE, MAIN AND DESSERT SELECTIONS. THIS MENU IS INCLUDED IN YOUR CHRISTMAS PACKAGE

please note: if you would like to offer your guests an additional choice for each dish we can offer the following. each dish is priced per dish per person – entrée \$6, main \$9 & dessert \$6. we also offer a macaroon and new zealand cheese selection at \$12 per person

BREAD

- wild wheat artisan sourdough with nz butter
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ENTREE

- akaroa mountain salmon cured with beetroot, salmon caviar, with pea shoots and garlic chives cream (gf)
 - hawkes bay cured smoked duck breast, truffled chicken roulade with pistachio and petit salad (gf)
 - pressed free range harmony pork and chorizo terrine with roasted apple puree, pickled cherry and toasted sourdough
 - summer vegetable salad with leek ash dusted goats cheese, chicory, crushed pistachio and virgin olive oil (v, gf)
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MAIN

- sous vide ballotine of turkey breast with sage and onion mousseline, cranberry relish and bread sauce
- braised lake taupo beef short rib with crushed smoked kumara, steamed bok choy and crispy shallots (gf)
- roasted akaroa salmon with spring onion and apple potato cake, snow peas and garlic cream (gf)
- crisp silken tofu with shimeji mushrooms, oriental sauce and spring onion salad (v, gf, df)

(gf) gluten free (df) dairy free (v) vegetarian



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DESSERT

- passion fruit lamington with salted chocolate crumble and passion fruit jelly
 - raspberry pannacotta with white chocolate, freeze dried raspberries and balsamic glaze
 - sticky chocolate rum cake with milk chocolate crisp
 - selection of artisan chocolate truffles and collective petit fours
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**For all queries please email:
experiences@collectivehospitality.co.nz**

All prices exclude GST