

CHRISTMAS DAY

ON THE DECK WITH WATERFRONT VIEWS

TO START....

Prawn, Melon & Prosciutto salad

Pernod, coconut prawns / rock melon ribbon's / mojito dressing

Grandma's Turkey Stuffing

Sage, water chestnuts & prune stuffing rolled in Churchills crispy bacon/ black cherry jus & goats curd

Pork Belly Fingers

Hay smoked pork belly with fennel, Penrod & apple cider salsa & sticky plum jus

Smoked Hapuka Pate

Sourdough toast /Gherkins

Sashimi

Sashimi traditional aged soya, poached scallop/ watercress mousse & black caviar

MAINS

Plum Glazed Ham with Macadamias

Manuka leg ham/ three mustard & horse radish crème fraiche
steamed asparagus / minted new seasoned potato salad /roasted brandy figs

Freshly Caught Fish

grilled fillet on Mediterranean salad with roasted artichokes, aubergines
Kalamata olives, vine ripped tomatoes, farro & fresh dates with preserved lemon dressing

Szechuan Style Chicken

ginger, lemon grass & anise sous vide free-range chicken/ steamed green's, farro & cucumber, finished with
coriander, lemon, spring onion salsa

Hawkes Bay lamb

marinated for 12 hours in rosemary, cumin & yogurt, English Yorkshire pudding steamed green's, Nanna's mint
sauce, port jus & buttery new season potato salad

To Finish....

Champagne Smash

crushed meringue, champagne soaked strawberries, passionfruit plup, thickened cream, brandy snap crumb & basil
leaves

Traditional Plum Pudding

steamed pudding, brandy custard & thicken cream, strawberry garnish

Christmas Tiramisu

Cognac & black raspberry liquor-soaked lady fingers, layered with vanilla bean mascarpone, & fresh summer berries

Bay of Island Mahoe Cheese

Quince jam / water cracker's

ENTRÉE'S \$19. / MAINS \$43. / DESSERTS \$17.

LUNCH SERVED FROM – 11.30 AM / DINNER FROM 5.30PM / BOOKING ESSENTIAL

Menu subject to change due without notice

Waterfront Restaurant & Bar A: 48 Marsden Road Paihia PH: -4026701 -info@waterfront-restaurant-paihia.co.nz

