

Celebration Menu

ENTREE

Duck Liver Parfait

*Beetroot relish, toasted rye, pickled vegetables
(GF on request)*

Mezze

*Focaccia, hummus, olive oil, dukkah, artichoke,
roasted red capsicum, mixed olives (N/Vegan)*

Marlborough Cold Smoked Salmon

*Herb creme fraiche, salad greens, pickled fennel,
lemon, crisp rye bread (GF on request)*

Udon Noodle Salad

*Sesame chicken, cucumber, capsicum, sprouts,
coriander & basil coconut cream dressing (DF)*

MAIN COURSE

Beef Wellington

*Beef fillet wrapped with mushroom duxelle,
prosciutto & golden baked pastry, with
truffle mash, wilted greens, red wine jus*

Central Otago Lamb Rump

*Aubergine, green olive, tomato & caper caponata,
roasted fennel, silverbeet, white bean puree
(GF/DF)*

Catch of the Day

*Chermoula baked Stewart Island salmon fillet, pea
puree, potato & chive fish cakes, seasonal greens
(GF/DF on request)*

Three Cheese Arancini

*Parmesan, gorgonzola & mozzarella arancini,
chargrilled vegetables, roasted feta, romesco,
toasted almonds (GF/V/N)*

DESSERT

Creme Brulee

*Mango & cardamon creme brulee, almond biscotti,
toasted coconut, rum ice cream
(GF/N)*

Chocolate Lovers

*Dark chocolate brownie, hazelnut caramel
mascarpone, warm chocolate whiskey sauce,
triple chocolate ice cream
(DF on request/GF/N)*

Sorbet & Fruit

*Trio of sorbets, sliced seasonal fruit,
citrus syrup
(GF/Vegan)*

Otago Cheese Selection

*Local Whitestone & Evansdale cheeses,
relish, pickled onions and hazelnut oat crackers
(N/GF on request)*

V = Vegetarian, DF = Dairy Free, GF = Gluten Friendly, N = Contains Nuts
** Seasonal vegetarian/vegan choices available

2 Course \$75pp

3 Course \$85pp

Congratulations

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DISTINCTION DUNEDIN
HOTEL