

Ruapehu Room Celebration Menu

Breads

Ciabatta with pomegranate syrup, dukkha and olive oil

Entrée

Soup of the Day

with ciabatta

Ostrich Carpaccio

on cucumber and mint salad with wasabi vinaigrette

Smoked Salmon Mousse

with pumpernickel, sauce grabiche and honey mustard dressing

Fresh Smoked Duck Spring Rolls

with ponzu and chilli dipping sauce

Mains

Grilled Fillet of Beef

on mushroom sauté with horseradish crème fraiche and semi dried tomato

Fish of the Day

on lemon orzo with harrisa sabayon

Herb Crusted Rack of Lamb

on rosemary roast vegetables and roast jus

Roast Breast of Chicken

on potato, mustard and celeriac mash with sauce maitaise

Couscous Stuffed Peppers

with a cherry tomato and white balsamic ragout

All meals are served with a selection of vegetables

Desserts

White Chocolate Brulee

Mascarpone Mousse

with compote of fruit

Chocolate and Almond Pudding

with whisky caramel sauce

Rhubarb Crumble

with cinnamon ice cream

Tea or Coffee

Please be advised we are only able to do 1 bill per table please, thus we cannot split bills for payment