

# SET MENU

## ENTREE

### Ceviche

Verjus and shallot

### Smoked Tomato Bruschetta v

Confit thyme and garlic, white bean purée

### Beef Carpaccio

Fermented chilli and pickles, parmesan

2 courses 45

3 courses 55

Please place all set menu orders 72 hrs in advance

## MAIN

### Baked Catch of the Day gf

Coconut and lemongrass sauce, coriander, chilli and mint

### Sirloin Steak

Chimichurri and Makiki beef fat fries

### Pumpkin & Ricotta Ravioli v

Burnt butter, parmesan and toasted pine nuts

## DESSERT

### Sicilian Tiramisu

### Sticky Toffee Pudding

All spice anglaise, fig and honey ice cream



Welcome to the Party Pal

# XMAS SET MENU

## ENTREE

### Ceviche

Verjus and shallot

### Smoked Tomato Bruschetta v

Confit thyme and garlic, white bean purée

2 courses 55

3 courses 65

Bubbles and crackers  
included on arrival

## MAIN

### Christmas Ham Off the Bone gf

Orange maple glaze, roasted new potatoes  
and seasonal greens

### Roasted Turkey

Brussel sprouts, char-grilled baby carrots  
with cranberry sauce

### Cauliflower Steak v

Honey pumpkin mash and house salad

## DESSERT

### Sticky Toffee Pudding

All spice anglaise, fig and honey ice cream

### Traditional Christmas Trifle

With vanilla custard



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# PLATTERS

## **Ploughman's Platter** 70

A selection of cured meats and artisanal cheeses, house made chutneys and relishes, house made bread

## **Raw Platter** 80

Oysters, cornish crab, beef tartare / gf, df  
Soured mushroom, watermelon sashimi with paprika cream, fermented cabbage / gf, df, v, ve

## **Smoked Platter** 70

Smoked salmon, smoked brisket & smoked organic tomato with whisky dried chestnuts / gf, df  
Lillipup remoulade, smoked fermented garlic purée, garden pickles / gf, df, v, ve

## **Nourish Platter** 70

Wild oyster mushroom & truffle arancini, red curry snags, paprika fried chicken, fish fingers & dipping sauces

## **Sweet Treats** 70

A selection of house made canape sized sweet treats from our pastry chef

Please place all set menu orders 72 hrs in advance



# GRAZING TABLES

A selection of European and New Zealand cheese and cured meats, olives, chutneys, relish, quince purée, crackers, fruits and vegetables, truffle honey 1000

**Dessert grazing table upon request**

Great for groups of around 50 people!

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