

Celebration Menu



ENTREE

Duck Liver Parfait

Beetroot relish, toasted rye, pickled vegetables

Marlborough Cold Smoked Salmon

Herb creme fraiche, salad greens, pink pickled onions, lemon, crisp rye bread

Spiced Fried Cauliflower

Pistachio & mint tahini yoghurt, edamame, chilli oil (Vegan/GF/N)

Kasundi Glazed Pork Belly

Fresh fennel, pickled mushroom & carrot salad
crispy kale (GF/DF)

MAIN COURSE

Chargrilled Beef Fillet

Wrapped in bacon, roasted duck fat potatoes, broccolini, rosemary jus, braised beef & wild mushroom filo

Central Otago Lamb

Lamb marinated in rosemary & garlic, roasted root vegetables, pea puree, salsa Verde, thyme jus (GF/DF)

Catch of the Day

Local fresh fish, baby potatoes, fennel cream sauce, seasonal greens, sundried tomato tapenade (GF)

Fettuccine Peperonata

Ragu of sweet capsicum, cherry tomato & capers
basil pesto, shaved parmesan, grilled halloumi,
pangrattato (V/N)

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DESSERT

Chocolate Lovers

Rich dark chocolate delice, kahlua cream, caramelized white chocolate & hazelnut crumb, vanilla icecream (N)

Lemon Posset

Creamy lemon pudding, raspberry curd, crisp meringue, amaretti biscuits, coconut yoghurt sorbet (GF/N)

Sorbet & Fruit

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

Otago Cheese Selection

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

2 Course \$75pp

3 Course \$85pp

V = Vegetarian, DF = Dairy Free, GF = Gluten Free
N = Contains Nuts

** Seasonal vegetarian/vegan choices available



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DISTINCTION DUNEDIN
HOTEL

