



SAMPLE MENU

• 2-NIGHT STAY



In-House Guest Menu 2-Night Stay

Dinner 1

Poolside Gourmet BBQ Banquet

Sticky BBQ prawn salad with avocado, basil and young tomatoes wrapped in iceberg leaves
Harissa marinated butterfly lamb leg, roasted chickpeas and minted yoghurt dressing
Ringawera ciabatta rolls, Jenny's Kitchen Tamarind chutney
Peppered grilled pineapple, orange and honey ice cream

Breakfast 1

Eggs Benedict or Eggs Royal English muffins, hollandaise
Stone fruit pastry and cream
Selection of loose leaf teas, coffee, fresh orange juice, mineral water

Lunch

Rare beef, vintage cheddar and onion jam club sandwiches
Gai Yang grilled chicken salad with pickled cucumber and spiced peanuts

Dinner 2

Asparagus tart with lemongrass hollandaise, or
Cloudy Bay clams in Manzanilla and smoked paprika broth
Champagne and lavender Sirloin fillet, or
Lemon and fennel grilled Hapuka
Cut of dark cacao, poached fig semi freddo, lemon curd, hazelnut crumble

Breakfast 2

Fresh fruit platter, Raglan turmeric coconut yoghurt, banana chip and honey granola
Black Forrest Ham, double cream Camembert, croissants
Selection of loose leaf teas, coffee, fresh orange juice, mineral water