



Duke Christmas Set Menu \$65.00

Entree

Chicken liver & brandy pate
w port jelly & bread sticks

The Dukes Prawn cocktail
Soft poached Tiger prawns on an iceberg bundle w avocado mousse

Mains

Northland Fish of the Day (gf)

Roasted chicken breast
w chorizo sautéed potato, asparagus, pan jus & cranberry compote

Carved Champagne ham
w honey roasted Kūmara, sautéed greens & pineapple

Desserts

Berries & Cherries
w summer rosé gel & meringue

Warmed Christmas pudding
w brandy and "craisin" cream sauce & cherries

Choice of one dish for each course
Menus subject to change
Minimum 10 person booking



Duke Christmas Set Menu \$80.00

To Start

Kumara bread, caramelized balsamic, EVO & truffle mushroom mascarpone

Freshly opened Orongo Bay Oysters served with white balsamic and lemon
Or if unavailable: Local Green Lip Mussels steamed w a garlic and white wine sauce

Entree

The Duke Seafood Chowder

Local fresh shell fish and fish in a creamy chowder served in a cob loaf

Chicken liver & brandy pate
w port jelly & bread sticks

The Dukes Prawn cocktail

Soft poached Tiger prawns on an iceberg bundle w avocado mousse

Mains

Northland Fish of the Day (gf)

Roasted chicken breast
w chorizo sautéed potato, asparagus, pan jus & cranberry compote

Carved Champagne ham
w honey roasted Kūmara, sautéed greens & pineapple

Desserts

Berries & Cherries
w summer rosé gel & meringue

Warmed Christmas pudding
w brandy and "craisin" cream sauce & cherries

Kiwi Pavlova

Individual mini pavlova w Chantilly cream, strawberry gel & kiwi

Choice of one dish for each course
Menus subject to change
Minimum 10 person booking



Duke Christmas Set Menu \$95.00

To Start

Kumara bread, caramelized balsamic, EVO & truffle mushroom mascarpone

Freshly opened Orongo Bay Oysters served with white balsamic and lemon
Or if unavailable: Local Green Lip Mussels steamed w a garlic and white wine sauce

Entree

The Duke Seafood Chowder using fresh shellfish and local fish served in a cob loaf

Chicken liver & brandy pate w port jelly & bread sticks

The Dukes Prawn cocktail - Soft poached Tiger prawns on an iceberg bundle w avocado mousse

Seasonal Sorbet course

Mains

Northland Fish of the Day (gf)

Roasted chicken breast w chorizo sautéed potato, asparagus, pan jus & cranberry compote

Carved Champagne ham w honey roasted Kūmara, sautéed greens & pineapple

Wakanui Blue Scotch Fillet – 250g w fries & horseradish sauce

Desserts

Berries & Cherries w summer rosé gel & meringue

Warmed Christmas pudding w brandy and “craisin” cream sauce & cherries

Kiwi Pavlova Individual mini pavlova w Chantilly cream, strawberry gel & kiwi

The Duke Cheese board - *A selection of local and imported fine cheeses
Served with crackers, fig in Masala and Strawberry balsamic compote*

Choice of one dish for each course

Menus subject to change

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