

Christmas

AT JOHN HILL ESTATE

SPECIAL FOUR COURSE BANQUET

NOVEMBER AND DECEMBER 2019

ALL ITEMS SERVED ON SHARED PLATTERS

\$75 PER PERSON - MIN 10 GUESTS

ACTIVITIES

WINE TASTING FLIGHTS

FROM \$15 PER PERSON

VINEYARD ARCHERY

\$25 PER PERSON OR GROUPS OF 20+ \$20PP

COMPLIMENTARY PETANQUE

ALLERGIES & DIETARY
REQUIREMENTS CAN BE CATERED
FOR ADVANCE RESERVATIONS

GLUTEN FREE, VEGAN, VEGETARIAN &
HINDU MENUS AVAILABLE ON REQUEST

BANQUET MENU

BREADS & DIPS served upon arrival

ENTREE

TOMATO TIRIMASU Heirloom tomatoes, cucumber, red onion, basil & baby cos, topped with smoked salmon mousse & parmesan sticks

CRAB RANGOONS Crispy fried golden parcels of crab, ginger, garlic, onion & chill served with a selection of dipping sauces

FIRECRACKER CHICKEN Chicken meatballs with corn, coriander, onion, spring onion and flavours of Asia

MAIN COURSE

ROASTED PORK LOIN WITH CRANBERRY STUFFING Roast loin of pork stuffed with cranberries, sage, onion, served with apple sauce and crispy crackling.

ROAST BEEF WITH KOREAN BBQ GLAZE Medium rare roasted sirloin with garlic, ginger, sesame and red pepper, finished with an oriental green mix of spring onion, mung beans, mint and coriander.

COCONUT & MANGO BAKED FISH With sweet chilli, coriander and a julienne of seasonal vegetables

Accompanied by a selection of sumac roasted parsnip, carrot, pumpkin, baby onions, gourmet potato and steamed basmati rice

DESSERT - served alternate drop, select two

MINI PAVLOVA, cream, fruit and chocolate

STRAWBERRY PANACOTTA, berry coulis and fresh berries

ALMOND & BLUEBERRY TART, berries and creme fraiche

CNR JOHN HILL & WHITE RD'S, HUNUA | INFO@JOHNHILLESTATE.CO.NZ | JOHNHILLESTATE.CO.NZ