

# Christmas at the Hill

For 10+ people

FOUR COURSE BANQUET \$75 pp  
ARCHERY \$25 pp  
LASER CLAY TARGET SHOOTING \$30 pp

*All menu items are served family banquet style  
A vegan Christmas banquet menu is available  
All starters, mains and desserts are gluten free  
We cater for dietary requirements, please let us know in advance*

## Upon Arrival

Warm breads and dips, dukkha, balsamic, olive oil and relish  
*Gluten free bread is available upon request*

## Starters

Waldorf Salad  
*Julienne of celery, sweet tango, granny smith apple, candied almonds, ranch dressing*

Thai Beef Salad  
*Endive, snow peas, carrot, tomato, mung beans, red onion, peanuts and nam jim dressing*

Fiery Pork Tacos  
*Cabbage, green onion, sprouts, cilantro, corn salsa, chilli sauce and sour cream*

## Mains

Glazed Champagne Ham *with John Hill's secret famous glaze*

Dukkah Moroccan Chicken  
*Garlic, sundried tomatoes, black olives, coriander, dukkah spices and smoked paprika*

Baked Market Fish  
*Tomato, courgette, snowpeas, capsicum, leek and basil in a soy ginger sauce*

Braised Beef  
*Tender beef brisket in Kung Pao sauce with corn and tomato salsa*  
Gourmet roasted potatoes, beetroot, carrot, mushrooms and steamed rice on the side

## Dessert

*A selection of petit fours and accompanying sauces*

John Hill Estate Vineyard & Restaurant  
Cnr John Hill & White Road's, Hunua, Auckland  
Ph: 09 292 4949 [info@johnhillestate.co.nz](mailto:info@johnhillestate.co.nz)

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Vegetarian, Vegan, Dairy Free and Gluten Free

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ARCHERY \$25 pp  
LASER CLAY TARGET SHOOTING \$30 pp

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## Upon Arrival

Warm breads and dips, dukkha, balsamic, olive oil and relish  
*Gluten free bread available upon request*

## Starters

Waldorf Salad

*Sweet tango, granny smith apple and celery julienne with candied almonds and a creamy ranch dressing*

Falafel Tacos

*Chickpea and herb falafel paties with baby cos lettuce, carrot, spring onion, sprouts, sweet chili and vegan mayo*

## Mains

Potato Gallettes

*Stuffed with mushroom, spinach, pinenuts served with a dipping sauce*

Japanese Pancake

*Cabbage, spring onions, sesame seeds, wakame, pickled ginger, cauliflower soba noodles, mayonnaise*

## Dessert

Carrot Cake

*Served with and mixed berries and coconut ice cream*

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