

Christmas Dinner

MENU



*choose 1 dish from each
course below:*

STARTER

Market Soup served with warm sourdough bread
GF ON REQUEST

Lemongrass & Ginger Chicken Meatballs with
laksa curry sauce GF | DF

Salt & Pepper Squid deep-fried & served with a
small salad, capers & gherkin egg remoulade GF

Fresh Herb Crumbed Brie spiced apricot
& black plum puree

MAIN

Chicken Breast filled with a mushroom & onion
stuffing. Served with potato gratin & steamed market
vegetables, topped with creamy leek sauce

Maple Glazed Hot Ham off the Bone roasted
root vegetables, steamed asparagus with lemon
hollandaise, grilled pineapple & port wine jus

Fish & Chips tempura battered groper, served with
salad greens, lemon, tartare sauce & chunky agria fries

Grilled Vegetable Stack on polenta with
mushrooms, bell pepper, courgette, tomato, eggplant
with basil & lemon pesto, balsamic glaze & vegan
yoghurt drizzle VG | GF | DF

300g Sirloin served with mushroom bourbon sauce,
steamed vegetables & chunky agria fries
(served medium) **ADD \$5**

DESSERT

Chocolate Mud Cake served with berries
& Kapiti vanilla bean ice-cream

White Chocolate & Strawberry Cheesecake
with a white chocolate chip base, doris plum
ice-cream & berry sauce

Mini Pavlova cranberry, orange, chocolate, fresh
strawberries & Kapiti vanilla bean ice-cream GF



Copthorne

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