

THE PARNELL

HOTEL & CONFERENCE CENTRE

Gladstone Café Restaurant

CHRISTMAS *Dinner*

SOUP

Tomato & herb soup with garlic croutons & freshly baked dinner roll.

\$12.50

STARTERS

- Caramelized peaches with balsamic glaze & parma ham served on rocket leaves & strawberry salsa. (DF)

\$27.00

- Freshly made potato gnocchi served on watercress cream & asparagus topped with tomato salsa.

\$27.00

MAINS

- Cold seafood platter with sauteed garlic prawns, smoked kahawai, marinated mussels & raw marinated fish in coconut cream and coriander. Served with an assortment of sauces and condiments. (GF) – **\$35.00**

- Layered ratatouille under herb and garlic crust served with buffalo mozzarella slices and herb oil. (Veg) – **\$32.50**

- Grilled fish medley set on asparagus and topped with shrimp & tomato ragout. Finished with saffron-hollandaise & straw potatoes. (GF) – **\$38.50**

- Roasted duck breast set on long stem broccoli & crispy fried agria potatoes. Served with plum and balsamic sauce. (GF, DF) – **\$45.00**

- Grilled beef sirloin medallions with gratin potatoes & mushroom medley set on sauteed spinach leaves and red wine reduction. (GF) – **\$41.00**

CARVERY

Plated Carvery selection
\$42.00

Honey glazed champagne ham, roasted turkey with apricot and walnut stuffing and oven baked leg of lamb.

Served with sauces and condiments, roasted gourmet potatoes & sauteed green beans with shallots.

DESSERTS

\$12.50 each

- Individual pavlova with chantilly cream and fresh berries finished with passion fruit syrup. (GF)
- Cherry cheesecake served with vanilla bean anglaise.
- Steamed Christmas plum pudding with brandy custard and fresh berries.
- Fresh marinated tropical fruit salad with lychees in a lemon-lime syrup. (GF, DF)
- Gluten free chocolate tart with fresh berries and caramel sauce. (GF)

(Veg) Vegetarian

(GF) Gluten Free

(DF) Dairy Free



DINNER
6PM TO 8.30 PM



Includes a glass of bubbly or grape juice per person

Bookings are essential



P: 09 303 3789



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