

Mt Cook
Lakeside Retreat

Christmas Day Lunch at The Moraine

Each dish tells a story of the season, thoughtfully prepared with local ingredients.

AMUSE
Gazpacho shot | Haute couture savoury macaron with salmon | Confit duck croquette with chipotle mayonnaise

FIRST COURSE
Estate heirloom carrot mosaic • salad leaves • acidulated dressing

SECOND COURSE
Lemon ricotta gnocchi • mushrooms • parmesan and truffle espuma • pecorino snow

THIRD COURSE
Confit Aoraki salmon • sour lemon cream • pickled vegetables • wakame seaweed • tapioca crisp • salmon roe

FOURTH COURSE
Ben Ohau beef eye fillet • chateau potatoes • estate vegetables • Central Otago pinot noir

FIFTH COURSE
Non-alcoholic palate cleanser

SIXTH COURSE
Pavlova with Retreat berries

MIGNARDISES
Macaron of the moment | Chocolate bonbon | Lemon and local honey madeleine

Please let us know about your dietaries and allergies when you book and our team will attend to these in the Christmas menu.