



Mother's Day lunch menu

Glass of bubbles on arrival

STARTER

Chef's appetizer selection of the day

MAIN COURSE

12-hour Canterbury Lumina lamb presse

with pumpkin, pickles, sweet corn, lemon yoghurt and jus (GF &NF; DFA)

or

Baked Akaroa salmon

with pickle mash, bacon & pea salad and saffron porcini sauce (GF & NF)

or

Moroccan tofu

with charred carrot, coconut yoghurt, burnt orange habanero sauce, date puree, cashew dukkha and rice crisp

(VG & GF; NFA)

DESSERT

Apricot & honey

apricot compote, honey bavarois mousse, cinnamon cake and white chocolate glaze (*GF & NF*)

or

Chocolate caramel

Caramel chocolate mousse, chocolate cake, vanilla caramel sauce and crunchy hazelnut glaze (GF)

or

New Zealand cheese plate

trio of local cheeses with fig parfait, honeycomb, candied pecans and crackers (GFA & NFA)

Tea or coffee

Dietary Key: VG = vegan, GF= gluten free, DF= dairy free, NF = nut free, A = available on request