

# MONTEITH'S RANGIORA

## CHRISTMAS MENU

2 course \$55, 3 course \$65

### To Share

#### CHARCUTERIE PLATTER

Cured meats, cheeses, dried fruits and nuts, fresh fruits, duck liver pate, garlic flat bread, crackers, and condiments.

### Mains Options

#### 1. PORK BELLY (GF)

Crispy belly braised in Taylor's port wine and thyme. Served with potatoes au gratin, caramelised onion, root vegetable, Jameson whisky jus, and crispy cracklings.

#### 2. BRAISED LAMB SHANK (GF)

Served with potatoes au gratin, seasonal vegetables, and Jameson whisky jus.

#### 3. FRESH AKAROA SALMON (GF)

Pan-fried with crushed almond pesto, potatoes au gratin, sautéed broccoli, lemon béarnaise sauce, crushed almonds and crispy kale.

#### 4. FLINTSTONE 250G (GF)

Bone-in served medium rare with pink peppercorn sauce, creamy mashed potatoes, and seasonal vegetables.

#### 5. EGGPLANT PARMIGIANA

Tender eggplant with smoked marinara and mozzarella, served with fettuccine and topped with parmesan and fresh basil.

#### 6. HAM OFF THE BONE (GF)

Served hot with honey mustard potatoes and seasonal vegetables.

### Dessert

#### MINI DESSERT PLATTER

A selection of bite-sized treats to share, featuring brownie, pavlovas, cheesecake, crème brûlée, and apple rhubarb crumble.

