

## Mid winter & Pre Christmas menu 2021

### Soup & Bread

Baker's basket breads and homemade dips

Chef's soup of the day

### Carvery

Champagne citrus glazed ham on the bone

### Hot Dishes

Free range roasted chicken with creamy mushroom sauce

Roasted Prime steer beef sirloin, thyme jus

Mildly spiced lamb Curry

Panko crumbed fish, lemon wedges, Sauce

Tartare

New season gourmet roast potatoes, rosemary, olive oil and sea salt

Fragrant rice & toasted coconut

Roast pumpkin & Kumara, olive oil drizzle, balsamic glaze

Minted baby green peas

### Salad Bar

Red & white cabbage slaw, fennel, sultanas, citrus mayo

Beetroot, Orange & Feta Salad

Chick pea, Coriander & red onion salad

Half shell green lip mussels, fresh tomato & coriander salsa

Garden salad, iceberg, mesclun, cucumber, vine ripe tomatoes

Baby red potato salad, fried capers, shallots, gherkins, Italian parsley

Shrimps in a tangy cocktail dressing

Antipasti with continental meats

### Desserts

Baked Alaska - Ice-cream wrapped in light sponge with Italian meringue

Orange & almond cake

Passionfruit Cheesecake

Fresh fruit salad

Hazelnut Chocolate tart, Rich chocolate ganache

Chefs traditional Christmas pudding

### Filter Coffee & Herbal Teas

Prices :

15th June till 31st July : \$30 per person on Weekdays and \$35 per person on weekends

1st December - 24th December : \$35 per person on weekdays and \$40 per person on weekends

Children aged 9 & under are half price

Lunch : 11.30 - 2.30PM | Bookings Recommended

These Prices do not apply for private or exclusive Booking



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