

Mid winter & Pre Christmas menu 2022

Fresh Bread rolls with butter

Carvery

Champagne citrus glazed ham on the bone

Hot Dishes

Roasted Prime steer beef sirloin, thyme jus

Free range roasted chicken with creamy mushroom sauce

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

Minted baby green peas

Salad Bar

Red & white cabbage slaw, fennel, sultanas

Chick pea, Coriander & red onion salad

Half shell green lip mussels, fresh tomato & coriander salsa

Antipasti with continental meats

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

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

Shrimps in a tangy cocktail dressing

Desserts

Orange & almond cake

White chocolate & raspberry cheesecake

Fresh fruit salad

Chefs traditional Christmas pudding. creamy custard

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

Filter Coffee & Teas

Prices :

15th June till 31st July : \$40 per person on Weekdays and \$45 per person on weekends

1st December - 24th December : \$42 per person on weekdays and \$48 per person on weekends

Children aged 9 & under are half price

Lunch : 12 - 2PM | Bar opens at 11.30AM | Bookings Recommended

These Prices do not apply for private or exclusive Booking



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