

Mid winter & Pre Christmas menu 2020

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

Lemon thyme roasted chicken with creamy mushroom sauce

Half shell mussels & Prawns in a Asian sauce

Panko crumbed fish & squid, lemon wedges, Sauce Tartare

Mildly spiced lamb Curry

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

Fragrant rice, green peas & 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, soft whipped cream

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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