

CHRISTMAS 2019 SET MENU

\$69 per person

ENTREE

Chicken liver pate with pickled cranberry, bacon candy and toast GFA

Zhoug spiced falafel with romesco sauce, capsicum coulis and cashew parmesan V VG DF GF

Prawn and salmon mousse, seared scallops, mandarin puree, kombu mayo and furikake

MAIN

Roasted lamb rump with a minted pea crumb, kumara gratin, asparagus and jus

Blackened Yellowfin Tuna with herbed baby potatoes, confit cherry tomatoes, herbs and a tomato

vinegar GF DF

Roasted pork loin with herbed polenta, broccolini, sage butter and jus GF

DESSERT

Mango, ginger, coriander and lemon curd cheesecake with mango sorbet GF

Spiced apple and berry crumble, hazelnut topping and apple crumble ice cream GF V DFA

Chili, chocolate mousse with squash and chocolate soil GF DF V VG

Please inform us of any dietary requirements, vegetarian mains also available





CHRISTMAS 2019 SET MENU

\$79 per person

Garlic bread for the table

ENTREE

Chicken liver pate with pickled cranberry, bacon candy and toast GFA

Zhoug Spiced falafel with romesco sauce, capsicum coulis and cashew parmesan V VG DF GF

Prawn and salmon mousse, scallop, mandarin puree, kombu mayo and furikake

MAIN

Roasted lamb rump with a minted pea crumb, kumara gratin, asparagus and jus

Blackened Yellowfin Tuna with herbed baby potatoes, confit cherry tomatoes, herbs and a tomato

vinegar GF DF

Roasted pork loin with herbed polenta, broccolini, sage butter and jus GF

THIRD

Mango, ginger and lemon curd coriander cheesecake with mango sorbet GF

Spiced apple and berry crumble, hazelnut topping and apple crumble ice cream GF V DFA

Chili, chocolate mousse with squash and chocolate soil GF V VG DFA

TO FINISH

Cheese board for the table

Please inform us of any dietary requirements, vegetarian mains also available

121 Maunganui Rd, Mt Maunganui | Call: 07 9297011 www.fireatthemount.co.nz



