



# Christmas Menu

*from Monday 3rd December  
until Friday 21st December*

## TO START

SMOKED SALMON – 14.5  
house smoked salmon with horseradish creme fraiche & toast

POTTED CHICKEN LIVER PATE – 13.5  
onion marmalade & toasts

ZUCCHINI & HALOUMI FRITTERS – 12.5  
with remoulade

## MAIN COURSE

PAN FRIED FISH – 27  
wilted spinach, creamed potatoes, crayfish & tomato oil

TURKEY & CHESTNUT CUMBERLAND – 28  
our christmas sausage, fried potato mash, baby carrots,  
savoy cabbage & cranberry port-wine gravy

HONEY MUSTARD GLAZED HAM – 28  
Jersey bennes, carrots, asparagus, and honey-mustard sauce

## DESSERT

KAPITI VANILLA BEAN ICE CREAM – 10  
with liqueur sauce and tuiles

TRADITIONAL PLUM DUFF – 10  
brandy custard

CHRISTMAS ECLAIR – 10  
filled with ice cream, served with Quick Brown Fox liqueur sauce

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Two courses – \$35 per head *or* three courses – \$45 per head

*Prior booking recommended*

All items available à la carte – all prices GST inclusive

Enquiries / bookings – the featherston@xtra.co.nz – 04 472 4045

