

Christmas Menu

*from Thursday 1st December
until Friday 23th December*

TO START

HOUSE SMOKED SALMON – 15.5
horseradish mayo & toasts

POTTED CHICKEN LIVER PATE – 15.5
onion marmalade & toasts

PUMPKIN & HALOUMI FRITTERS – 14.5
with remoulade

MAIN COURSE

PAN FRIED FISH – 29
sauteed new potatoes & salsa verde

PROSCIUTTO WRAPPED CHICKEN BREAST – 29
sage sauce, glazed carrots & asparagus

HONEY MUSTARD GLAZED HAM – 29
roasted new potatoes, glazed carrots, asparagus &
a mustard sauce

DESSERT

ETON MESS – 12
fresh strawberries, cream, meringue with a strawberry sauce

CHRISTMAS PUDDING MUFFIN – 12
with brandy custard

DEEP SOUTH VANILLA ICE CREAM – 12
with Barlovska spice honey liqueur

Two courses \$40 per head
Three courses \$50 per head

Prior booking recommended

All items available à la carte – all prices GST inclusive
Enquiries / bookings – thefeatherston@xtra.co.nz – 04 472 4045