

# The MRS CLAUS MENU

8 COURSE DEGUSTATION MENU

\$120 per person

\$195 menu with matching wines

*It is our pleasure to accommodate any dietary requirements  
(suitable for groups of 9 or more)*

## **amuse bouche**

soft goats cheese, horror tomato, viloa petals

## **cured duck breast**

ruby grapefruit, fresh raisin, red endive, chilli sauce

## **poached sea scallop wonton**

sweet pea mousseline, ginger vermouth veloute

## **refresher**

frozen lemon granita

## **free range turkey & cranberries**

spinach, endive, jamon crumble, pedro ximenez sauce

## **geoff's selection of new zealand & french cheese**

walnut bread, organic quince paste, canterbury walnuts

## **christmas figgy pudding**

thyme ice cream, brandy butter & custard

## **coffee or tea**

vinnies house-made lime marshmallow