

FESTIVE MENU

HANMER SPRINGS HOTEL

\$75 PER PERSON, MINIMUM 10 DINERS

TO START

GRILLED OCTOPUS

salsa verde, hummus

or

SUMMER TOMATO SALAD

bruschetta, toasted seeds, basil, chef cured speck

or

ARANCINI **V**

chefs garden leaves, balsamic, capsicum orange salsa

TO FOLLOW

MARKET FISH **GF**

cous cous, asparagus, basil & lemon

or

BUTCHERS STEAK **GF**

glazed greens, duck fat potatoes

or

SPINACH & FETA TART

greek salad, tzatziki

SWEET TREATS

GALLIANO PASSIONFRUIT CHEESECAKE **V**

port marinated otago fruits

or

TRADITIONAL ITALIAN PANETTONE **V**

con gelato

V - VEGETARIAN **VG** - VEGAN **GF** - GLUTEN FREE

Please inform the wait staff of any allergies