

MENU

COOKE'S

CHRISTMAS DAY 2020

\$195pp. Include wine pairing for an additional \$80pp.

Louis Roederer Brut Premier NV Champagne- Reims, France on arrival

Amuse Bouche

CLEVEDON OYSTER GF
pink grapefruit | seaweed

Cable Bay Chardonnay, Auckland, NZ

First Entree

LAMB LOIN GF
zhoggiu | gastrique

or

CURED BEEF GF
chicken liver pate | pickled walnut

By,Ott Rosé – Côtes de Provence, France

Second Entree

CRAYFISH & PRAWN SEAFOOD BOWL
scallop toast | red pepper rouille

Jules Taylor Sauvignon Blanc, Marlborough NZ

Palate Cleanser

RHUBARB & ROSE SORBET V
lillet blanc jelly

Butcher's Cut

VENISON LOIN GF
celery | coffee roast carrots | foie gras

Maude Pinot Noir, Central Otago, NZ

Flavours of Christmas

BRILLAT SAVARIN & PASSIONFRUIT V
semolina cake | orange ice cream | eggnog custard

Jules Taylor Late Harvest Sauvignon Blanc, Marlborough NZ

Petits Fours

CHERRY TREACLE TART | CHOCOLATE TRUFFLE GF V
Taylor's Fine Tawny Port, Duoro Valley, Portugal

Please inform the wait staff of any allergies.

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE