



The Foothills

Entrées

Manuka Smoked Ostrich

With rock melon, cherry tomato and feta salad

Marinated Salmon

Cured in lemon and fresh herbs, served on an artichoke and fennel salad with a honey grain mustard mayonnaise

Mains

Chicken Breast

Wrapped in black forest ham and served on golden kumara mash with buttered beans and a red pepper glaze

Beef Medallions

Char-grilled prime aged beef fillet dusted in Horopito, on a potato and bacon rosti with an onion thyme marmalade and a wild mushroom garlic sauce

Mains served with a high country salad and fresh garden vegetables accompanied by gourmet potatoes

Desserts

Sticky Date Pudding

With gingernut ice cream and butterscotch sauces

Vanilla Panna Cotta

A light vanilla cream with a saffron poached pear and a seasonal fruit compôte

Freshly brewed coffee and tea