

# TREETOPS

· LODGE & ESTATE ·

ROTORUA, NEW ZEALAND

## DISCONNECT. RECONNECT

Festive Menus

### CHRISTMAS EVE DINNER

24th December

Pre-dinner drinks and canapés served from 6.30pm and include a showcase of the best regional varieties of New Zealand wine.

Followed by, the evening five course meal including starter, entrée, choice of two main courses, dessert and New Zealand cheeses. We include a complementary wine pairing by the glass.

#### Canapés

Forest Mushroom Arancini with Truffle Aioli (hot)  
Seared Scallops, Vension Crumbs (hot)  
New Zealand Crayfish Rolls, Chive Aioli (cold)  
Smoked Salmon Mousse, Caviar (cold)

#### Bread

Selection of Warm Breads with  
Treetops Manuka Honey Whipped Butter

#### Soup

Chilled Heirloom Tomato and Basil Soup  
Serrano Ham & Apple Vincotto

#### Entree

Roasted Asparagus & Pea Risotto  
Truffled Brie, Crispy Parsnip Shavings, Peccorino

#### Main

Ora King Cured Salmon, Hot Smoked With Manuka Wood,  
Hollandaise Honey Glazed, Pistachios-Cranberries-Dill Crumb

Or

Slow-Roasted Leg of Arapawa Lamb, Fresh Mint Sauce

Served with Rocket Salad with Goat, Pomegranate & Beets,  
Herb Buttered New Potatoes, Grilled Asparagus

#### Dessert

Dark Chocolate Mousse, Fresh Sun Ripened Strawberries,  
Raspberry Coulis, Vanilla Mascarpone

#### Cheese

Selection of Award-Winning Cheeses  
served fire-side in our Great Room

### CHRISTMAS DAY BREAKFAST

25th December

8.00am to 10.00am

#### Rhubarb Fizz

Garden Rhubarb, Strawberries, Sparkling Wine

#### Breakfast Buffet

Fresh Fruit Platter  
Freshly Baked Pastry  
Fruit Juices & Cereals  
Raspberry White Chocolate Muffins

#### Bread

Ciabatta, Cultured Butter & Sal de Añana Truffle Salt Flakes

### A La Carte Breakfast

#### French Toast

Brioche, Berry Compote, Lemon Mascarpone, Crunchy  
Almonds, Treetops Honey

#### Acai Bowl

Berries, Bananas, Toasted Coconut, Chia Seeds,  
Treetops Honey, House Made Granola, Almond Butter

#### Smoked Salmon Toast

Herbed Goat & Cream Cheese, Red Onions, Capers,  
Green Chilli, Lemon Olive Oil

#### Eggs Benedict

Kumara Rosti, Wilted Spinach, Hollandaise  
Choice of Bacon or Smoked Salmon

#### Treetops Breakfast

2 Poached Eggs, Venison Sausage, Bacon, Roasted Tomato & Relish  
Choice of Sourdough or Bagel



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#### CHRISTMAS DAY LUNCH BUFFET

25th December

12pm to 2pm

##### Platters

Seafood Platter with Lemons  
Deli Selection of Cold Cuts, Pickles & Cheeses

##### Salad

Kumara & Orange Salad, Red Onion, Citrus Mayonnaise  
Avocado & Celery, Manuka Honey Vinaigrette  
Bocconcini with Basil and Cherry Tomatoes  
Tossed Green Salad, Toasted Seeds, Lemon & Herb Dressing

##### Main

Caramelised Estate Venison Ham – Honey Mustard  
Sage & Onion Roast Turkey – Cranberry Sauce  
Grilled Lamb Cutlets – Mint & Pistachio Gremolata

##### Cheese

Festive Apricot & Cranberry Ricotta  
'Over the Moon' Buffalo Milk Volcano Cheese  
Quince Paste, Fresh Cherries & Nuts

##### Dessert

Petite Meringues, Chantilly, Fresh Cherries  
Christmas Fruit Mince Pies  
Petite Fours

#### Christmas Dinner Surcharges

Surcharges NZ\$345 incl per person applies on  
Christmas Day 25th & NYE 31st December  
\$175 for the ages of 12 and 18 years

Surcharge cover:

Special festive decorations  
Entertainment Christmas Day and NYE  
Premium offering beverages where included  
Does not include wine paring if not stated

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25th December

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entrée, choice of two main courses, dessert and New Zealand  
cheeses. We include a complementary wine pairing by the glass.

##### Canapes

Pea & Courgette Fritters, Minted Yoghurt (hot)  
Swiss Cheese & Horopito Croquetas (hot)  
Fresh ½ Shell Oysters Mignonette (cold)  
Yellowfin Tuna Ceviche (cold)

##### Bread

Selection of Warm Breads with Flavoured Butters

##### Soup

Chilled Asparagus Vichyssoise Soup  
Lemon Crème, Lemon Thyme

##### Entree

New Zealand Crayfish Roulade with Sea Lettuce  
Globe Artichoke & Fennel Salad, Elderflower Lime Vinaigrette

##### Main

Poached White Fish Roulade, Prawn & Scallop Stuffing,  
Caviar Beurre Blanc

Or

Galicia Naked Grass-Fed Beef Fillet Wrapped in Bacon  
and Red Wine Jus

Served with Potato & Horseradish Gratin, Asparagus  
Smoked Parsnip, Caramelised Shallot

##### Dessert

Individual Cherry Clafoutis, Citrus Mousse,  
Vanilla Bean Ice-Cream

##### Cheese

Selection of Award-Winning Cheeses  
served fire-side in our Great Room