

Christmas at Styx and Stone



Set Dinner - \$52.50 per person



Entrées

Prawns Three Way served with a tequila and lime aioli, on guacamole salad

or

Duck & chicken liver pate Served with toasted brioche, cornichons and a beetroot relish

or

Aranchini A trio of cheese and herb risotto balls served on a basil pesto sauce and garnished with aioli

Mains

Yorkshire Hereford Sirloin served with yorkshire pudding with seasonal vegetables, potato gratin, topped with bacon and mushroom sauce

or

Double Cooked Pork Belly served with herb roast potatoes, seasonal vegetables, crackling and roast garlic jus

or

Stuffed chicken breast Succulent chicken breast stuffed with a sage and onion stuffing, garlic mash, green beans, swiss chard, tomato and a light pepper gravy

or

Sesame Salmon pan-fried served with potato gratin, spinach, red onion, cherry tomatoes and chopped mixed nuts garnished with salsa verde

or

Feta and Mushroom Filo Filo pastry filled with a fresh herbs, mushroom and feta served on English spinach and garnished with herb roasted potatoes and sundried tomato salad

Desserts

Chocolate Mousse Cake Chocolate cake filled with chocolate mousse garnished with berry compote, whipped cream and vanilla ice cream

or

Strawberry Romanoff Marinated strawberries folded through Chantilly cream, served in a chocolate basket with raspberry sorbet and chocolate shavings

or

Brandy & fruit steam pudding Served with brandy sauce, Chantilly cream and vanilla ice cream



Available from 3rd November for groups of 15 or more - Bookings essential



Ph (03) 323 4497 - www.styxandstone.co.nz - office@styxandstone.co.nz