

Christmas at Styx and Stone



Set Dinner - \$55.00 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

Crumbed Brie served on English spinach with a blueberry and sweet chilli sauce

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

Roast Vegetable Filo Filo pastry filled with roast vegetables served with English spinach, sun-dried tomato salad and herb roasted potatoes

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 icecream



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



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