

Christmas at **HINTON'S**

BBQ Dinner - \$53 per person



Horse radish and cracked pepper marinated sirloin - GF

Spiced apricot marinated chicken - GF

Pork ribeye with a plum glaze - GF

Whole baked salmon with lemon and herbs - GF

Gourmet rolls - GFA

New potatoes with butter and mint - GF

Mixed garden salad - GF

Roast vegetable salad with toasted seeds - GF

Broccoli salad with sliced almonds and citrus dressing - GF

Meringue, cream & berry layered sandwich - GF

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Available from 17 November for groups of 30 or more - Bookings essential



Christmas at **HINTON'S**



Buffet Dinner - \$57 per person

Mains

Roasted pork loin with Dijon mustard and apple glaze

Bacon-wrapped chicken stuffed with pear, pomegranate and spinach - GF

Cracked pepper crusted beef with mushroom and duxelle stuffing - GF

Sides

Roasted shallot and rosemary potatoes - GF

Broccoli and cauliflower with creamy garlic and parmesan sauce - GF

Salads

Mixed green salad - GF

Waldorf salad - GF

Caesar salad with parmesan, smoked garlic and croutons

Dessert (served to the table)

Vanilla bean creme brulee

Petite fours

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Set Dinner - \$75 per person

(\$65 per person if pre-ordered)

Entrees

Scallops and prawns in a creamy garlic and white wine sauce on a potato rosti with sautéed greens - GF

or

Cold-smoked venison on salad greens with pear, walnuts and a raspberry vinaigrette - GF

or

Chestnut, spinach and blue cheese stuffed mushrooms on beetroot, pumpkin and rocket - GF

Palette refresher



Mains



5-spiced slow roasted duck breast with kumara and spinach pave, compote of garlic and red pepper and a plum glaze - GF

or

Baked salmon fillet with a zesty cranberry-almond crust on creamy herb potato pave, served with char-grilled balsamic peppers and courgette - GF

or

Rosemary and garlic basted pork fillet with apple, prune and spinach, on smoked kumara mash, sesame and butter coated baby vege and cherry-port glaze - GF

Served with seasonal vegetables



Desserts



Double chocolate torte with whipped cream and fresh fruit - GF

or

Meringue, cream and berry layered sandwich, topped with toasted hazlenuts - GF

or

Duo of specialty cheeses served with crackers, croutes and fruit - GFA

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Available from 1 December for groups of 30 or more - Bookings essential