

*Christmas at*  
**HINTON'S**



*Set Dinner Menu - \$58 per person*  
*28th of November - Bookings essential*

**Entrée**

Seared lamb rump on cannelloni bean, watercress and pumpkin salad with pea puree

or

Baby beetroot salad with spiced walnuts and goats cheese toast

**Main**

Aged fillet steak pan-seared and topped with blue cheese and basil pesto, resting on potato galette, wilted spinach and garlic roasted portabelo mushroom

or

Lemon peppered baby salmon with new potatoes, steamed asparagus and a béarnaise sauce.

or

Turkey fillet stuffed with cranberry and walnut on kumara cake with wild mushroom jus

**Dessert**

Christmas pudding served with brandy anglaise and ice cream

or

Cardamon, vanilla and saffron bavarois

Freshly brewed coffee or tea



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*Buffet Menu - \$50 per person*

*6th of December - Bookings essential*

**Entrée**

Hinton's platter of cured meats, vegetable crudités and dips

Selection of petite rolls

Whole baked salmon stuffed with herbs and lemon (GF)

**Main**

Honey mustard glazed ham with rosemary jus

Beef sirloin covered in a creamy mushroom jus (GF)

Accompanied by:

chef's choice potatoes

seasonal vegetables

chicken bacon and mushroom pasta

**Salads**

Garden, Roast, Greek

**Dessert**

Steamed Christmas pudding with brandy sauce

Pavlova roulade

Includes freshly brewed coffee and tea



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*BBQ Menus - \$38 per person*

*12th of December - Bookings essential*

Gourmet sausages

Beef sirloin marinated in cracked pepper and garlic

Chicken marinated in lime, coriander and chilli

Whole baked salmon stuffed with herbs and lemon

Sun-dried tomato twists, and Garlic cheese scrolls

New potatoes in butter and mint, Stir-fried vegetables

Garden salad, Curried roast vege salad

Chocolate brownie with cream

