

Christmas at **HINTON'S**

Buffet Dinner - \$59 per person



Mains

Carved maple and clove-glazed ham

Mediterranean rubbed salmon fillet with creamy chive & white wine sauce

Honey, soy and corriander marinated chicken thigh fillet

Sides

Gourmet potatoes

Garlic loaves

Cinnamon roasted pumpkin

Broccoli and cauliflower with creamy parmesan and garlic sauce

Roast vegetable salad with spinach and cherry tomatoes

Garden salad

Dessert

Classic Christmas pudding with ice cream and brandy anglaise

*All dishes are gluten free except the garlic loaves
Please advise us of any other dietary requirements*





Christmas at HINTON'S



Buffet Dinner - \$75 per person

Mains

Sliced stuffed herbed turkey breast with a red wine jus

Carved maple and clove-glazed ham

Pistachio & lemon crusted salmon fillet with creamy sauce

Rosemary, garlic and balsamic marinated venison

Sides

Mint and buttered new potatoes

Roasted carrots and parsnip with orange & honey glaze

Broccoli and cauliflower with creamy parmesan and garlic sauce

Baby beetroot salad with red onion, pecans, balsamic pear and endive

Lemon, courgette and red pepper salad with mint-garlic dressing

Garden salad

Garlic loaves



Dessert

Double chocolate torte with berry compote and cream

served with two petite fours

*All dishes are gluten free except the garlic loaves
Please advise us of any other dietary requirements*

Ph (03) 3588 599 - www.hintons.net.nz - enquiries@hintons.net.nz

Available from 20 November for groups of 30 or more - Bookings essential



Christmas at **HINTON'S**



Set Dinner - \$75 per person
(\$65 per person if pre-ordered)

Entree

Sauteed prawns with garlic, coriander & chilli on a micro green salad with avocado, asparagus and red capsicum

Raspberry smoked venison with lettuce greens, snow peas, radish, and a fig & pear chutney

Cherry glazed roast duck salad – orange, cashew, cherry tomato & pomegranate dressing

Palette refresher



Mains

*Pork fillet medallions with chestnut, celery & apricot stuffing.
Served with red wine jus & a spiced beetroot-orange relish*

Mediterranean rubbed salmon fillet, on creamy potato dauphinoise. Drizzled with roasted red capsicum sauce

*Sliced turkey breast stuffed with apricot & walnut on potato bake.
Topped with spiced plum glaze*

Served with: Orange and honey spiked baby carrots, steamed broccolini with toasted almonds and hollandaise and roasted caraway beetroot

Dessert

Vanilla bean crème brulee with amaretti biscuits - GF

Double chocolate torte with berry compote and cream- GF



Freshly brewed coffee and tea

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