Orbit Christmas Day Sample Menu

THREE COURSE SET MENU

Your choice of Starter, Main, & Dessert

SNACK

Akaroa Salmon Tar-Tartlet D G S Pickle cucumber | Herb Crème Fraiche

STARTERS

Hawkes' Bay Lamb Two-Point Cutlet D Polenta | Baby carrot | Pea snap | Jus

Pan seared Scallop D S Mandarin umeboshi | Pear | Parsley vinaigrette

Spiced Pineapple PB Coconut chilli lime sauce | Avocado | Tomato salsa

Mushroom Parfait V N G Mushroom skewer | Pickled onion | Walnut | Brioche

Chicken terrine D S Leaf salad | Cornichon | Mustard | Nectarine relish

MAINS

Akaroa Salmon Wellington D S Cauliflower | Salmon roe | Pickle radish | Cucumber | Burnt butter

Crispy Twice cooked Pork belly D Roast stone fruit puree | Asparagus | Apple glaze | Chicharron

Oven roasted Chicken Supreme D G Carrots | Corn velouté | charred broccoli | Gravy

Kumara and Parmesan Gnocchi V D N G Buttered pea | Toasted walnuts | Herb oil

Oven Roasted South Pure Beef Fillet Rossini D G Cavolo nero | Potato fondant| truffle parfait | red wine jus

SIDES FOR THE TABLE

Grandma Carrot V Miso dressing | Seeds praline

Piccolo Potatoes PB Salsa Vede, Pecorino

DESSERTS

Spiced caramel Christmas tree D G N Mandarin mousse and strawberry cream

70% Dark Vegan Chocolate Mousse Cake PB Chocolate Sauce | Coconut crumble | Coconut sorbet

D – Contains Dairy G – Contains Gluten N – Contains Nuts PB – Plant Based/Vegan S – Contains Seafood V – Vegetarian

Orbit 360° Dining is able to cater for a wide variety of allergens. Items with Gluten, Seafood, Dairy, and Nuts are specifically labelled on our menu. Please be aware that due to the size and nature of our kitchen, we are unable to safely serve coeliac guests or those who are severely allergic to nuts as we are unable to rule out cross-contamination from utensils and cooking surfaces. Menu items are subject to availability

A payment surcharge of 2% will apply for all credit card and contactless payments