

# CHRISTMAS DAY MENU

STRATOSFARE - SKYLINE ROTORUA

## Soup

Creamy rich Seafood chowder

Creamy kumara and orange soup with cinnamon croutons (GF, Vegan)

## Salads

Baby spinach and pumpkin salad with roasted tofu and mango vinaigrette. (GF, Vegan)

Roasted cauliflower and pine nuts salad with fresh coriander, mandarin aioli (GF, Vegan)

Traditional potato and cheese salad with garden herbs, roasted sunflower seeds (Vegan)

Pasta penne salad with Italian salami, capsicum relish and eggs.

Assorted Vegan and gluten free Sushi and Nigiri (Vegan, GF)

Served with Asian pickles and sauces (Vegan, GF)

## Craft your own Caesar salad

Crisp cos lettuce, parmesan cheese, garlic aioli, anchovy fillets, croutons

## Raw and healthy

Grated carrots, sliced cucumbers and tomatoes

## Antipasto

Pastrami coated with pepper, smoked chicken, cured pork scotch, Spanish chorizo,  
Liver pate shaved champagne ham.

## Pickles and chutneys

Mediterranean olives, gherkins, artichokes, filled wine leaves, sundried tomatoes,  
courgettes with feta cheese and roasted garlic

## Seafood served on ice

Pacific half shell oysters on crushed ice, cooked tiger prawns served thousand  
island dressing, salad of scallops/baby octopus/squid and Japanese seaweed, marinated and  
smoked salmon with horse radish cream, smoked kahawai, south pacific raw fish salad,  
house marinated green lip mussels.

## Stratosfare Rotisserie

Glazed champagne ham served with gravy and apple sauce

24 hours Slow roast beef rib with red onion jam



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## Hot dishes

Chicken and oyster mushroom casserole in riesling cream  
Grilled salmon steak with a mild caper and tarragon butter  
Slow Braised beef brisket with sautéed chanterelles and bacon jus  
Vegan tofu and coconut curry with sautéed red peppers and toasted sesame seeds  
Vegan oriental biryani rice dish with mango chutney and fried bananas  
New season gourmet potatoes finished with garden herbs  
Steamed fresh market vegetables with just butter  
Roasted kumara, pumpkin, carrots and parsnips

## Paella Valencia

Spanish rice dish with saffron, chicken, chorizo sausage and New Zealand seafood.

## From our Grill

Grass fed New Zealand sirloin steak drizzled with garlic butter.  
Wild venison medallions marinated in honey and red wine with zesty cranberry sauce  
Pork fillet steak with blue vein and streaky bacon sauce  
Tender lamb chops on green pepper served Rosemarie jus  
Grilled pork and cheese sausages (house recipe)

## Desserts

Hot Waffles with assorted toppings.  
Chocolate mud cake, blueberry pie, apple pie, crème brulee, croquembouche,  
Homemade pavlova with berries, New York cheese cake, chocolate mousse, Italian tiramisu  
Fresh fruit salad, New Zealand ice cream

## Vegan and GF sweets

Coconut rough slice, chocolate chilli slice, oriental baklava

## Cheese board

Local and international cheese served with crackers, dried fruits and nuts  
Freshly brewed Tea and coffee

