MMK

# Christmas MENU

89pp

## TO START.

**Crispy Wonton Tuna Taco.**
*Sahimi Tuna, avocodo,mango salsa with Kewpie mayo.*

**Char Grilled Lamb Kofta.**
*Spiced grilled kofta on Greek salad with tzatziki sauce.*

**Creamy Burrata Salad.**
*With warm roasted cherry tomatoes, fresh pesto & ciabatta.*

## TO FOLLOW

**Pan Roasted Lamb Rump.**
*On a creamy risotto cake with pea puree and merlot jus.*

**Chicken Ballontine.**
*Stuffed with a herb & chicken mousse on roasted gourmet potatoes, garlic tossed greens and red wine jus*

**Pistachio crusted Salmon Fillet.**
*On a summer pickled vegetable and rocket salad.*

**Crispy Vegan Tofu Curry.**
*Served on basmati rice with eggplant pickle and crispy poppadum.*

## TO FINISH

**Blackcurrant, Blueberry Cheesecake.**
*A creamy set cheesecake on a Oreo crumb with blackcurrant gel & fresh fruit.*

**Rich Chocolate Mousse.**
*Served with brownie soil & a chocolate pistachio biscotti.*

**Passion Fruit Pannacotta.**
*Served with honeycomb & seasonal fruits.*

**Vegan Summer Berry Eaton Mess.**
*Dairy free cream, Vegan meringue, fresh local berries & berry coulis.*

**Reservations essential.**
**Call 09 4230383 or visit**
**www.matakanamarketkitchen.co.nz**
Private hire availbel in the Vintry for lunch parties.