



# Christmas Red Deer

## Three Course Set Menu

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### Cheese Platter

Trio of local cheeses, marinated olives, roasted peppers, marinated artichokes served with crackers, beetroot hummus and drizzled with E.V.O

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### Main Course

#### Pork Belly

Free range pork served with a chilli honey glaze, gratin, creamy slaw, crackling and jus (GFOA).

#### Grilled Fish of the Day

Served with tuscan potatoes, creamy slaw, lemon hollandaise, chimichurri & lemon (GFOA).

#### Peri Peri Chicken Salad

With crisp garden greens, beetroot & cashew hummus, Almonds, fried shallots, pickled vege, feta and spiced natural yoghurt. (GF).

#### Salmon

Served with gratin potato, creamy slaw, capers, lemon hollandaise & chimichurri (GFOA).

#### 250gm Angus Ribeye Steak

Served Medium Rare with gratin potato, Five Stags creamy slaw and red wine jus  
Seasoned with Himalayan Salt (GFOA).

#### Hot Christmas Ham

With honey mustard, sweet chilli soy coriander dressing and roasted vegetables (GFOA).

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### Dessert

#### Mixed Platter to Share

Cheesecake of the day, Chocolate Brownie, Sticky Date with gooey choc sauce

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Minimum 10 people 55/3 Course 51/2 Course

Kids Menu & Vegetarian/Vegan options always available

All our dishes may contain traces of gluten, nuts, seeds, onions, sulphites

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