



Christmas Wapiti

Three Course Set Menu

Sharing Platter

Selection of pork belly bites, popcorn chicken, duo of beetroot and plum, pea and mint croquettes with chilli honey, aioli and soy coriander sauce. Served with freshly Baked Garlic bread

Main Course

Grilled Venison Striploin

Seared venison striploin, potato gratin, beetroot hummus, seasonal greens, feta and thyme jus. (GFOA)

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

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).

Dessert

Mixed Platter to Share

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

Minimum 10 people \$62/3

Kids Menu, Vegetarian/Vegan options always available

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

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