



MID-WINTER CHRISTMAS

AT THE THISTLE INN

3 COURSES **\$70PP** | ADD Mulled Wine **\$12**

ENTRÉE

Burrata, Awatoru honey, macadamia, pickled rhubarb,
mint

Venison tartare, cured egg yolk, toasted baguette

MAIN

Confit chicken leg, fondant potato, baby carrots,
Chicken schmaltz gravy, cavolo nero

Fish of the day, winter greens, burnt prawn sauce,
capers

Butternut risotto, pecorino, curry leaves, chilli oil

DESSERT

Christmas steamed pudding, brandy crème anglaise,
rum & raisin gelato

Pavlova, soft cream, winter fruits, white chocolate

We can cater for all dietary requirements.