



festive banquet menu

main & dessert, \$59pp

3 course, \$69pp

minimum 6 persons

2 GREY ST, WELLINGTON

TWOGREY.CO.NZ

04 495 786

entrée selection served sharing style

bread selection

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duck liver mousse smoked bacon wrapped dates

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salmon tartare mango & ponzu sauce, cucumber, seaweed cracker

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baked camembert apricot & pistachio chutney

add on: market oysters platter with mignotte & lemon 15pp

add on: antipasto platter with charcuterie, cheese & marinated vegetables 10pp

main please choose one

orange & maple roast turkey pickled blueberries, baby vegetables

or

cherry glazed lamb shoulder rolled & stuffed with apple, pine nuts

or

chestnut & mushroom pie minted sweet peas, beans, raspberry jus

or

baked market fish broccoli, dill & lemon cream, pomegranate

sides selection served sharing style

grilled asparagus with miso & slivered almonds

strawberry & watermelon salad with cucumber, olives & green leaves

summer baby potatoes with speck, iceberg, spring onions & parmesan

dessert served sharing style

selection of petit fours

mini pavalova, christmas pudding, eggnog pannacotta,

tropezienne, gingerbread, christmas tarts