

CELEBRATE CHRISTMAS DAY AT EMBER

MENU

ON ARRIVAL:

Glass of champagne, soft drink or juice

TO SHARE:

House focaccia with Christmas butter (V, GF)

Fried courgette flower, goats cheese, courgette puree (V)

Salmon rillette, capers, cucumber (GF)

Half a dozen Mahurangi Oysters, pink peppercorn mignonette (GF)

Burrata, summer peaches, honey, basil (V, GF)

Asparagus, brown butter, hazelnuts (V, GF)

Turkey, grapes, port, sage (GF, DF)

Scotch filet, truffle cream, gravy

Jersey Benne potato, mint (VE, GF)

Heirloom tomato salad, feta, basil, plums (V, GF)

Peach cobbler, ginger, lime, almond ice cream (V)

Crème brulee, tonka bean, raspberry (GF, V)

TO TAKE HOME:

House-made chocolates

\$199 PER ADULT

CHILDREN'S OPTIONS AVAILABLE ON REQUEST

(DF) Dairy free | (GF) Gluten Free | (V) Vegetarian | (VE) Vegan

