



Hamurana Lodge

Le Manoir Sample Set Menu

Entrée

Salmon Carpaccio

Cured salmon fillet w lemon and caper tartar, petite herb
orange & green apple vinaigrette

Or

New Zealand Lamb fillet

Succulent lamb fillet bound with a petite salad of Kikorangi blue cheese, toasted walnut, drunken
cranberry

Mains

Hereford Prime Beef

Charred oven baked Eye fillet w red wine puree, slow roasted vine tomato
Olive beans & balsamic reduction

Or

Pork belly

Braised pork belly w sautéed summer vegetables,
Red pepper couli, port wine, chardonnay & apple glaze

Dessert

Chocolate Blancmange

Bitter sweet chocolate with Cappuccino cream, white almond crumb & fairy floss
Or

Summer berry trifle

Vanilla bean sponge soaked with sweet sherry, seasonal berries, crème anglaise and
marscapone cream