

Select

BRAEMAR LODGE & SPA

H A N M E R S P R I N G S

Welcoming in the New Year @ Select Braemar Lodge and Spa.

The Menu designed by Scott Greensmith (ex Tarraleah Lodge, Tasmania)
using the best local Canterbury produce and matched with wines by
Mark Jones (wine director)
from Sherwood Estate Waipara valley.

ENJOY

1st Course

Demitasse of oxtail consommé

08 Clearwater Riesling

2nd Course

Kaikoura crayfish medallions served on cucumber linguini with
foaming crayfish bisque

Sherwood 08 Pinot Gris

3rd Course

House hot smoked Atlantic salmon served with a petit salad of wild
roquette, ruby grapefruit and Amuri olive oil

Clearwater 07 Sauvignon Blanc

4th Course

Blenheim semi boned quail stuffed with Persian feta, baby spinach and toasted pinenuts served on crisp polenta chips with an olive sauce

Clearwater 04 Chardonnay

5th Course

Rosemary smoked lamb rump served on roasted cauliflower puree, honeyed baby carrots and light jus

Clearwater 06 Pinot Noir

6th Course

Local strawberries and rose petals set in a sparkling wine jelly with crème fraîche

Late Harvest 08 Riesling

7th Course

'Tania' served with House made crackers and fresh pear

Late Harvest 08 Chardonnay

Espresso coffee and a selection of teas