

CHRISTMAS MENU

fable.

CHRISTCHURCH

\$150PP | ADD WINE PAIRING \$60PP

NV Louis Roederer Brut Premier Champagne, Reims FR on arrival

STONE BAKED BREAD V
butter

AMUSE BOUCHE

OYSTER GF
bloody mary shot
2020 Te Mata Chardonnay, Hawke's bay NZ

1ST ENTREE

CITRUS SALMON & SCALLOP PANACOTTA GF
quinoa | horseradish creme fraiche
2020 Jules Taylor Sauvignon Blanc, Marlborough NZ

2ND ENTREE

CONFIT DUCK TERRINE
cranberry gel | prosciutto | crisp ciabatta
2019 AIX Rose, Provence FR

MAIN COURSE

ROAST LAMB RUMP
kumara & herb croquette | pea & bean salsa
2019 Carrick "Unravelled" Pinot Noir, Central Otago NZ
or
2018 Grant Burge "Miamba" Shiraz, Barossa Valley AUS

DESSERT

VANILLA PAVLOVA V
berry gel | lemon curd | frozen yogurt
2018 Zephyr Noble Riesling, Marlborough NZ

PETIT FOUR

OLIVE OIL CHOCOLATE TRUFFLE V
CHRISTMAS TREACLE TART V
Taylor's 10 Y Tawny Port, Douro Portugal

Please inform the wait staff of any allergies