

# CHRISTMAS MENU



[venuesotautahi.co.nz](http://venuesotautahi.co.nz)

**VENUES  
ŌTAUTAHI**

[@venuesotautahi](https://www.instagram.com/venuesotautahi)



## Venues Ōtautahi Food Ethos

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Ōtautahi, initially a food gathering place on the banks of the Ōtākaro where the Ngāi Tahu and Ngāi Tūāhuriri food story was woven into Ōtautahi's fabric. Ngāi Tahu was familiar not only with the coastline surrounding Ōtautahi but also with the inland plains, mountains, and lakes. This relationship with the natural world, gathering food, and working with food is essential to how we cook and prepare our food today.

Kaitiakitanga means the land is a resource to be respected. Growers, producers, farmers, and chefs must care for the land and the environment using thoughtful and sustainable methods and being sure to always act with future generations in mind.

Our produce comes from Canterbury and represents the biodiversity of the region. Our geological position provides excellent soil, water, and the suitable climate creates ideal growing and farming conditions. We are so close to the source of some of the world's best produce and producers.

This food represents responsibility, sustainability, geography, and culture. If we know where our food comes from, it helps us understand why it feels good to eat it.

Our New Zealand producers, growers, farmers, and their products contribute significantly to the evolution of our food culture. We are committed to purchasing from within the region. Buying from the community that supports the venues allows our guests to share and experience the region's food and beverage and help to support local suppliers, farmers, and producers.

These dishes show respect to the incredible ingredients of Canterbury and its food community of special people who farm, harvest, produce and serve.

Authentic dishes are made with care and respect for the region and its diverse history.





# Christmas Menus

Our Christmas menus are crafted to best showcase the region and the season. Celebrating true Canterbury hospitality at its heart, these menus are all about creating a dining experience representing the best the city has to offer and enjoying the festive season.

## Christmas Cocktail Function - Option 1

\$45.00 per person

### Canapés

Crayfish, chicken and iceberg brioche roll with mayonnaise, fennel, lemon and chili

Hot smoked salmon blini with cream fraise, cucumber, and caviar

Confit duck and chestnut pie with wild cherry relish

Smoked turkey, hazelnut, and cranberry sausage rolls with herb aioli

Beef fillet, smoked onion, black truffle, Yorkshire pudding

Smoked ham and Barry's bay cheddar croquette with salsa verde aioli

Cherry, plum and chocolate Christmas truffle

## Christmas Cocktail Function - Option 2

\$55.00 per person

### Canapés

Hot smoked salmon blini with cream fraise, cucumber, and caviar

Confit duck and chestnut pie with wild cherry relish

Smoked turkey, hazelnut, and cranberry sausage rolls with herb aioli

Beef fillet, smoked onion, black truffle, Yorkshire pudding

Smoked ham and Barry's bay cheddar croquette with salsa verde aioli

Cherry, plum and chocolate Christmas truffle

### Station

Peter Timbs triple smoked local ham studded with cloves and cherries *gf df*

### Condiments

Roman mustard with almonds and fresh tarragon

Crab apple relish with sage and wild onions

### Breads

Dusted baps and grizzly ciabatta

Add a glass of Crater Rim Méthode Traditionelle NV for only \$10 per person





# Christmas Buffet

\$75.00 per person

## Breads

Rosemary pretzel rolls and organic sour dough loaf with butter

## Salads

Roasted pumpkin, almonds, cranberries, miso tofu dressing, smoked oil, mint, wild watercress, and radish *v gf df vg*

Cos with cucumber, grains, herbs, pickled red onions, cucumber, radish toasted almonds and smoked yogurt *v*

## Main course

Ashburton beef sirloin with fresh herb verde, mustard pickled radish and watercress *gf df*

Roast turkey breast with spring peas, grilled gnocchi, fresh herbs, and truffle jus

## Ham Carvery

Triple smoked Peter Timbs ham with crab apple relish and wholegrain mustard *gf df*

## Side dishes

Fried gourmet potatoes with fried rosemary, chili and mustard dressing *v gf df vg*

Wild mushroom risotto with toasted hazelnuts, salsa verde and fresh herbs *v*

## Dessert

Christmas pudding with dried berries, rata crumbs and toasted walnuts

Local cream with lemon and sage

Preserved black doris plums *v*

## Beverages

French pressed Hummingbird coffee and select teas.

*Add a glass of Crater Rim Méthode Traditionelle NV for only \$10 per person*



# Christmas Family Style

\$88.00 per person

## To the table

Organic sour dough loaf with butter

## Entree

Rosemary cured duck with smoked carrots, hazelnuts and dehydrated cherries *gf df*

Oak smoked salmon with crème fraise, cucumber salad and fried barley *gf df*

## Main course

Porchetta cured pork belly with chestnuts and manuka roasted carrots

BBQ turkey with toasted walnuts and truffle jus *gf df*

Beef fillet with roasted garlic, smoked onion and bearnaise

## Side dishes

Potatoes with fresh herbs and butter

Steamed asparagus with burnt butter and almonds

## Dessert

Christmas trifle with cherry jelly, white strawberry sponge, thyme meringues, summer berries and local cream

## Beverages

French pressed Hummingbird coffee and select teas.

*Add a glass of Crater Rim Méthode Traditionelle NV for only \$10 per person*

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*All menu prices are exclusive of GST.*

## Key

*v = Vegetarian*

*gf = Gluten Free*

*df = Dairy Free*

*vg = Vegan*

WHERE  
THE KAIIIS  
HOMEGROWN

VENUES  
ŌTAUTAHI