



BOOK YOUR  
CHRISTMAS FUNCTION  
TODAY

CHRISTMAS SET MENU

ENTRÉE

Turkey and pork terrine, cranberry and apple chutney, toast  
Smoked salmon, beetroot, orange, double cream, lemon  
Asparagus, fennel, walnuts, feta, lemon parsley dressing

MAINS

Lamb rump, kumura, baby spinach, mint pesto  
Oven baked fish, capers, spinach, potato, lemon butter  
Lemon Risotto, summer squash

DESSERT

Affogato - espresso, ice cream, Frangelico liquor and biscotti  
Lemon, white chocolate mousse, gooseberry and elderflower jam  
Christmas cake cheesecake

All dishes apart from the cheesecake can be made gluten free,  
please inform the team of any other dietary requirements

Course option one - Entrée / Main / Dessert \$59  
Course option two - Entrée & Main \$49  
Course option three - Main & Dessert \$49  
Course option four - Antipasto platters for the table & Main \$42  
Course option five - Antipasto platters for the table / Main / Dessert \$54  
(Antipasto platter includes, olives, artichokes, peppers, cured meat, bread sticks)

**Groups all need to choose the same course option.  
We can offer mixed options if a pre order of menu selection can be arranged.**

orders need to be sent through to [richard@thistleinn.co.nz](mailto:richard@thistleinn.co.nz)  
with guest names 48 hours prior to the booking.

**Cancellation policy - Credit card details are required upon booking, the card will not be charged. If cancellation is within 24 hours there is a 50% cancellation fee of the catering cost.**