# TAILORED
## MENUS

TO BOOK PLEASE CONTACT

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# WELCOME TO THE TIMELESS THISTLE INN

The Thistle Inn is perfect for events and celebrations of all sizes.

With multiple event spaces to choose from, we host everything from corporate meetings, to weddings and private parties. Get in touch to book your next event with us!

***Cancellation Policy:*** *If a booking is cancelled 72 hours prior to the reservation, there is no charge. If there is a cancellation within 24 hours of the booking, we reserve the right to charge 100% of menu selection per person.*

# OPTION ONE*

## CHOICE OF MAIN

Entree & Main OR Main & Dessert **$54**

Three Courses **$65**

## ENTRÉE

Burrata, pickled grapes, kiwifruit jam, leaves, mint, olive oil*

## MAIN

Fish of the day, summer greens, potato, capers, burnt prawn sauce *

Lamb rump, creamy polenta, kumara crisps, broccolini, jus *

Wild mushroom risotto, pecorino, truffle oil, fried enoki **

## DESSERT

Chocolate mousse, blueberries, white chocolate soil *

***SAMPLE SET MENUS ONLY**

*Your entire party must choose the same set menu option- you'll be able to order individual dishes from the finalised set menu on the day. We can cater to all dietary requirements, please provide details 72 hours prior.*

# OPTION TWO*

## COURSE CHOICES

Bread for the table, Entree & Main | Bread for the table, Main & Dessert **$62**
Bread for the table & Three Courses **$79**

## TO BEGIN

House baked focaccia, marmite butter

## ENTRÉE

Burrata, pickled grapes, kiwifruit jam, leaves, mint, olive oil

Chilled prawns, maple ranch, nori, prawn cracker *

## MAIN

Fish of the day, summer greens, potato, capers, burnt prawn sauce *

Lamb rump, creamy polenta, kumara crisps, broccolini, jus*

Wild mushroom risotto, pecorino, truffle oil, fried enoki **

## DESSERT

Eton mess, lemon curd, chantilly cream, berries *

Chocolate mousse, blueberries, white chocolate soil *

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# CELEBRATION MENU*

**$99PP**

## ON ARRIVAL

Louis Bouillot Cremants de Bourgogne *(France)*

## YOUR CHOICE OF 2 CANAPÉS

Smoked Kahawai rillette, prawn cracker

Smoked salmon, cream cheese & chive, kelp dust, blini

Tempura prawns, preserved lemon aioli

Grilled lamb koftas, tzatziki

## MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce

Lamb rump, creamy polenta, kumara crisps, broccolini, jus*

Wild mushroom risotto, pecorino, truffle oil, fried enoki

## DESSERT

Eton mess, lemon curd, chantilly cream, berries *

Chocolate mousse, blueberries, white chocolate soil *

***SAMPLE SET MENUS ONLY**

*Your entire party must choose the same set menu option- you'll be able to order individual dishes from the finalised set menu on the day. We can cater to all dietary requirements, please provide details 72 hours prior.*

PROUDLY ENTERTAINING WELLINGTONIANS
FOR OVER 180 YEARS,
THE THISTLE IS LIVING PROOF THAT GREAT
HOSPITALITY IS TIMELESS

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