



TRUE SOUTH
DINING ROOM
THE REES HOTEL

Christmas Day

4-Course Degustation Menu

Local Bread

Whipped herb butter, Marlborough sea salt

Citrus Cured Ora King Salmon

Whipped avocado, red chilli jam, puffed wild rice, chilled tomato, ginger, chilli, lime and lemongrass consommé

Free Range Rangiora Turkey Galantine

Kumara variations, spiced cranberry relish, Nevis Gardens asparagus, candied chestnut, crispy sage, jus gras

The 'Cherry'

Cromwell cherry compote, Valrhona Guanaja chocolate mousse, Cacao nib shell, crystalline wafer, vanilla mascarpone, Morello Cherry sorbet

Petit Fours



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