

HONEST KITCHEN

CHRISTMAS MENU 2025



MAINS

OPTION ONE

\$65 PP

- Maple and Marmalade glazed champagne ham served with Dijonaise GF/DF
- Crispy-skinned chicken breast with cranberry and orange cream cheese

SALADS (CHOOSE 3)

- Asian slaw with crispy vegetables and a Balinese-style dressing GF/DF/V
- Summer seashell pasta with basil & lemon oil dressing, cherry tomatoes & capsicum
- Kale, carrot & chickpea salad with roasted carrot & ginger dressing GF/DF/V
- Herbed potato salad GF/DF
- Broccoslaw with carrots, currants, orange & cranberry dressing GF/DF
- Roast kumara, date, orange & cashew salad GF/DF/V

DESSERT

- Christmas mini fruit mince tarts with brandy cream cheese
- Selection of our house-made sweet treats

MAINS

OPTION TWO

\$75 PP

- Crunchy-skinned roast pork loin with apple & sage stuffing
- Succulent slow-cooked lamb shoulder served with mint and roasted garlic aioli GF/DF

SALADS (CHOOSE 3)

- Creamy dill and pickled gherkin baby potato salad GF/DF
- Broccoli & tahini salad with red cabbage and almonds GF/DF/V
- Greek orzo with feta, olives, walnuts, spinach & basil dressing
- Roast kumara medley with chipotle mayonnaise
- Carrot & lentil salad with cinnamon and mint GF/DF/V
- Summer greens with fresh herbs, seeds & citrus vinaigrette GF/DF/V
- Satay cauliflower & broccoli GF/DF/N

DESSERT

- Pavlova roulade filled with lemon curd cream, topped with fresh berries & toasted coconut GF
- Moist chocolate cake squares with berry compote & chocolate ganache