



## **Christmas Day Lunch and Dinner 2009**

Glass of Laurent Perrier Champagne or Rose Champagne on arrival

### **Amuse**

Chestnut tortellini with cauliflower puree

### **Starter**

Venison Carpaccio with horseradish cream and juniper dressing

### **Refresher**

Pink Laurent Perrier champagne sorbet with chilled strawberry soup

### **Main**

Roast turkey with parsnip puree, cranberry and date stuffing, pomme fondant,  
sweet baby carrots

### **Dessert**

Warm chocolate truffle cake with brandy cream and confit orange

### **Petit fours**

Selection of handmade fudge

### **Lunch**

12:00 noon – 3:00 pm

NZ\$165 per person

### **Dinner**

6:30pm – 10:00 pm

NZ\$165 per person

### **Reservations:**

Phone (09) 300 2809

Email [tlakl.festivities@langhamhotels.com](mailto:tlakl.festivities@langhamhotels.com)

Barolo

The Langham, 83 Symonds Street, Auckland