



Christmas Eve 2009

Amuse

Chestnut tortellini with cauliflower puree

Starter

Venison carpachio 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,
and sweet baby carrots

Dessert

Warm chocolate truffle cake with brandy cream and confit orange

Petit fours

Selection of handmade fudge

6:00pm - 10:00pm

NZ\$130 per person

Reservations:

Phone (09) 300 2809

Email tlakl.festivities@langhamhotels.com