Botswana Butchery

New Year's Eve Menu

AMUSE

Gazpacho of tomato, basil, coriander, watermelon and vanilla, poached New Zealand scallops

STARTER

Poached crayfish, summer salad, pickled cucumber, avocado, saffron aioli

or

Carpaccio of angus beef, celeriac and mustard remoulade, French onion jelly, marinated mushrooms

or

Wild mushroom sauté, herbed gnocchi, mushroom duxelles, roasted peppers and burrata

MAIN

Beef fillet, oxtail ragout, green pea and mascarpone puree, baby spinach,
potato and leek terrine, braised shallots, oxtail jus

or

Pan roasted Big Glory Bay salmon, truffle mash, summer asparagus,
langoustine, crushed dill potato, citrus dressing

or

Te Mana lamb rump, lamb rib, kumara puree, carrots, caramelised shallots, lemon and cumin jus

DESSERT

Kaffir Lime Almond Financier

Whipped Ivoire ganache, almond tuiles, fresh berries, blackberry gel, Champagne rose sorbet

Valrhona Chocolate Marquise

Whiskey mousseline, sachertorte, aero chocolate, mandarin gel, sea salt caramel Ice cream