

CHRISTCHURCH
Tramway
Restaurant

Winter Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Caramelised onion tart

with candied walnuts, roasted pear, creamy Kikorangi blue cheese and petit salad (*V; GF, DF & VG available*)

Wine match – Sanctuary Chardonnay

or

Chicken liver parfait

with bread and butter pickles and toasted brioche (*GF available*)

Wine match – Greystone Pinot Gris

or

Cold smoked Akaroa salmon

with cream cheese mousse and pumpnickel toast (*GF available*)

Wine match – Main Divide Sauvignon Blanc

MAIN COURSE

Canterbury lamb rump

with parsnip puree, parsnip crisps, baby peas, pancetta and red wine jus (*GF & DF*)

Wine match – Te Mata Merlot Cabernets

or

Roasted butternut risotto

with baby spinach, toasted pine nuts, shaved parmesan, pumpkin relish and garlic and herb ficelle (*V, GF available*)

Wine match – Carrick Rosé

or

Confit duck leg

with dauphinoise potato, baby carrots, barley and lentils with rich demiglace jus (*GF*)

Wine match – Chard Farm Pinot Noir

or

Fisherman's pot pie

with local market seafood, smoky béchamel sauce, creamy mashed potato crust and seasonal greens (*GF*)

Wine match: Ant Moore Chardonnay

CHRISTCHURCH
Tramway
Restaurant

DESSERT

Sticky date pudding

with salted caramel dulce de leche, cinnamon spiced cream and brulée banana

Wine match: Forrest Botrytised Riesling

or

Tiramisu

with espresso sauce anglaise and whipped Belgium chocolate ganache **(GF)**

Wine match: Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

a selection of local cheeses with fig chutney, crisp lavosh and toasted walnut and fig bread

(GF available)

Wine match: Cockburn's Special Reserve Port

Tea or coffee to finish

\$109 per person

Dinner tour lasts approximately 2.5 hours

Wine match package available for \$30 per person

Dietary Key: V=Vegetarian, GF=Gluten Free, DF= Dairy Free, VG=Vegan

Menu is subject to change