



JUNIPER HOTEL
BISTRO

Sharing the New Year

\$100 per person including a flute of Moët & Chandon Imperial Champagne on arrival

Begin With

ROSEMARY FOCACCIA Wildflour rosemary loaf with extra virgin olive oil & aged balsamic vinegar {VP, DFP}

To Start

Choice of starter to share

CHILLED SEAFOOD freshly shucked Sex On The Bay oysters, house smoked Kuterra salmon, Atlantic sea scallop ceviche, lime ponzu, maple siracha, cucumber, pear & chilli mignonette, salmon roe {GFP, DFP}

or

PATE & MOUSSES duck & green peppercorn rilette, chicken liver brulee, wild boar pate, fresh breads & spreads, pickles and seeds {GFP, DFP}

The Main Event

Choice of mains to share

SEAFOOD BOIL Artic Char, poached cold-water Atlantic prawns, foie gras steamed mussels & clams, Valbella Chorizo, roasted cipollini, apple & leek ash {GF, DFP}

or

PORTERHOUSE 32oz dry aged, grilled medium rare, duck fat new potato, roasted seasonal vegetables, horseradish cream, tomato & onion relish, jus {GF, DFP}

or

DUCK DUO slow roasted King Cole duck breast, confit duck leg, duck fat new potato, roasted seasonal vegetables, Haskap berry jam, pickled mustard seed, jus {GFP, DFP}

Treat Yourself

CHAMPAGNE TRIO

Champagne ganache mirror glaze chocolate financier, raspberry mousse

Champagne and almond poached pear, orange macaroons

Champagne zabaglione mousse, cranberry biscotti

If you have any dietary restrictions, please let our staff know.

{GFP} Can be served gluten free {DFP} Can be served dairy free