

# Gluten & dairy free menu

## To Start

Quinoa Tabbouleh with Basil-Mint Pesto and Garden Vegetables in Avocado Roulade with Balsamic Reduction and Tempura Fennel Frond

Yellowfin Tuna Poke with  
Japanese Vegetables and Edamame

## Main Course

North Otago Lamb Loin with Mint Sauce, Broccoli Purée, Applewood-Smoked Potato Mash,  
Sautéed VEG and Garden Vegetables

## Dessert

Brûlée Italian Meringue with Honeyed Apricots and Pistachios, Raspberry Sorbet and Honeycomb

## Coffee & Tea

Served in the Drawing Room