

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

Main Course

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

Dessert

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

Coffee & Tea

Served in the Drawing Room