



## GROUP FUNCTIONS 2017

Tirohana Estate - the perfect place for your work function, social club gathering, club or group of friends to enjoy a festive lunch.

Experience the elegant privacy of the Grand Marquee nestled in the vines or in the restaurant overlooking the vineyard.

Friendly staff will look after you as you enjoy local, seasonal ingredients and award-winning wine handmade from this boutique homeblock vineyard.

With evocative background music, Christmas crackers on the table, white linen, sparkling glassware and a stunning location, yours will be a day to remember.

Available from  
25th November - 23rd December  
(also available for dinner)

Special dietary requirements are one of our specialites and catered for with advance notice.



# SHARING IS CARING ~ PLATTERS

\$23 PER PERSON

## SHARING PLATES

A selection of:-

Cold Roast Beef with horseradish

Cold Roast Lamb with mint

Salmon Fishcakes

Greenshell Mussels

Local Cheese

Pumpkin and Macadamia Falafel

Stuffed Pepperdews

Chargrilled Vegetables

Balsamic Marinated Mushrooms

Pinot Noir wine jelly

Tirohana chutneys

Truffle Butter

Estate bread

Olive Oil

Crackers

**ADD SWEET TREATS FOR \$10pp**

Hand rolled Chocolate truffles

Mini Eton Mess

Profiteroles

Chocolate brownies

**THESE OPTIONS ARE NOT AVAILABLE AT DINNER**



# THE CHRISTMAS FEAST

TWO COURSES \$39  
THREE COURSES \$49

## TO START

- ~ Twice baked feta soufflé with tomato chilli jam ~
- ~ Salad of blue cheese with candied hazelnuts and pear ~
- ~ Traditional Prawn Cocktail, Marie Rose sauce, brown bread ~

## MAIN COURSE

- ~ Free Range Roast Turkey, bacon wrapped chipolata sausage, sage and onion stuffing, roasted vegetables, gravy, cranberry jelly ~
- ~ Roast Loin of Pork with crackling, chorizo stuffing, roasted vegetables, gravy and apple sauce ~
- ~ Spinach Roulade stuffed with cream cheese and sun-dried tomatoes served with baby potatoes and seasonal vegetables, tomato passata ~

## DESSERTS

- ~ Christmas Pudding, crème Anglaise, brandy butter, vanilla ice cream ~
- ~ Bûche de Noël with vanilla bean ice cream ~
- ~ Egg Nog brûlée with ginger cookies ~

Dinner available at \$59pp including Amuse Bouche, Petit Fours and complimentary shuttle service within Martinborough village



# CELEBRATION MENU

TWO COURSES \$39  
THREE COURSES \$49

## TO START

- ~ Summer pea velouté with potato gnocchi and poached egg ~
- ~ Corn Tostada, chargrilled corn salsa and sour cream ~
- ~ Longbush Pork Belly Salad - lime, coriander, ginger dressing ~

## MAIN COURSE

- ~ Lamb Shank in a rich wine jus with mint and seasonal vegetables ~
- ~ Mustard Crusted Fillet of Beef roasted with seasonal vegetables ~
- ~ Courgette Quinoa Fritter Stack, Haloumi, tomato chilli jam ~

## DESSERTS

- ~ Signature Spiced Pumpkin bread and butter pudding, caramel sauce, vanilla bean ice cream ~
- ~ Whittakers Dark Chocolate pot, whipped cream, chocolate shavings ~
- ~ Gingerbread with Drunken Nanny fresh lush goats cheese, fresh pear ~

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