



Strathmore

LOCAL RESTAURANT & BAR

3-5 Strathmore Ave, Strathmore,
Wellington, ph 04 920 0315

CHRISTMAS LUNCH SET MENU

Two course \$30 per person
(minimum 6 people - bookings essential)
Available until 24th December-NOT open Christmas day

MAIN COURSE

Honey mustard & orange glazed champagne ham with port wine jus, roast potatoes, sautéed asparagus & green beans with hollandaise

OR

Oven baked fish in garlic & fresh herbs with potato cake, green salad & lemon caper sauce

OR

Grilled chicken breast, gourmet potato, green salad, tarragon & mustard cream sauce

(Vegetarian option available on request)

DESSERT

Chocolate Mousse layered with cookie crumble and cream

OR

Sticky date pudding with butterscotch sauce & vanilla ice cream





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CHRISTMAS DINNER SET MENU

Two course \$35, three course \$45
(Minimum of 8 people - bookings essential)
Available until 24th December-NOT open Christmas day

ENTRÉE

SHARING PLATTER

Crumbed mushrooms, salt & lemon pepper calamari, tandoori chicken skewers, chilli-garlic prawns, beef sliders, garlic bread

MAIN COURSE

Honey mustard & orange glazed champagne ham with port wine jus,
roast potatoes, sautéed asparagus & green beans
with hollandaise

OR

Oven baked fish in garlic & fresh herbs with potato cake, green salad &
lemon caper sauce

OR

Chicken supreme stuffed with spinach and ricotta on gourmet potato,
topped with Tarragon & mustard cream sauce

(Vegetarian option available on request)

DESSERT

Chocolate Mousse layered with cookie crumble and cream

OR

Sticky date pudding with butterscotch sauce & vanilla ice cream





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CHRISTMAS BUFFET MENU

Two course \$37.50, three course \$47.50
(Minimum of 35 people – bookings essential)
Available until 24th December-Not open Christmas day

ENTRÉE

SHARING PLATTER

Crumbed mushrooms, salt & lemon pepper calamari, tandoori chicken skewers, chilli-garlic prawns, garlic bread, beef sliders

MAIN COURSE

Glazed ham off the bone with seeded mustard
Chicken breast in tarragon & mustard cream sauce
Baked fish with lemon caper sauce
Vegetable stir-fried noodles
Seasonal vegetables with hollandaise
Roast gourmet potato
Fresh green salad
Fresh bread rolls

DESSERT

Chocolate Mousse layered with cookie crumble and cream
or
Sticky date pudding with butterscotch sauce

