

A place



TO
celebrate

FABLE TERRACE DOWNS RESORT END OF YEAR FUNCTION PACKAGES

fable.

Festive Peaks & Treats



COMPLIMENTARY DRINK ON ARRIVAL | COMPLIMENTARY AV | MIN 30 PAX

Free room Hire from Sunday to Thursday, Room hire fees apply on Friday and Saturday.

\$75pp or \$89pp include dessert

Entree choose 3

FRESH BAKED BREADS & BUTTER INCLUDED

GARLIC BUTTER PRAWNS butter beans, burnt lemon, chorizo crumb **GF**

SALT & PEPPER SQUID sautéed seasonal vegetables **GF**

FETA spinach, olives, sundried tomato, chilli soy dressing **GF**

HALLOUMI sambal cabbage, salad leaves, harissa dressing **GF**

LAMB KOFTAS borani, fried chickpea **GF**

GRILLED CHICKEN sundried tomato, artichokes, capers, mixed leaves **GF**

Main choose 3

HOROPITO AND ORANGE SLOW COOKED LAMB SHOULDER mint sauce **GF DF**

FREE RANGE CHICKEN cashews, cranberry, burnt sage butter **GF**

SUMAC MARINATED GRILLED CANTERBURY VENISON RUMP blackberries **GF**

AKAROA SALMON FILLET grapefruit mustard glaze and horseradish cream **GF DF**

ROASTED ANGUS BEEF SIRLOIN balsamic shallots **GF DF**

BEEF RIBEYE FILLET peppercorn jus **GF**

BEEF CHEEKS SLOW COOKED portwine jus **GF**

SLOW COOKED PORK BELLY apple cider and orange glaze sauce **GF DF**

Sides choose 2

MESCULIN SALAD green olive, toasted walnuts, radish, shallot buttermilk ranch **GF V**

KUMARA miso tahini, sesame, scallions, maple syrup **GF**

ROASTED GOURMET POTATOES garlic thyme butter **GF**

POTATOES olive oil, mustard seeds, dried curry leaves **GF**

HIGH COUNTRY GREENS spinach, bok choy, broccoli, chilli dressing **GF**

SPINACH shaved parmesan, olive oil, balsamic **GF**

ROASTED MAPLE BABY CARROTS peanut pondi, lime yoghurt **GF**

PUMPKIN whipped lemon feta crème, sage, chilli honey drizzle **GF**

Dessert

CHRISTMAS PETIT FOURS shared platters