

Juliana's



Auto Lodge Motor Inn
393 Devon Street East
New Plymouth
Phone 759 9918

Christmas Set Menu \$49 per person 2019

For groups of 20 persons or more

Please select ONE starter TWO mains & ONE dessert for your menu

Starter

Prawn salad GF

with heirloom tomatoes and Mary Rose sauce

Smoked chicken salad GF

with roasted beets, feta and crushed nuts
with balsamic dressing

Main

Glazed ham GF

with roasted gourmet potatoes, pumpkin, parsnip puree and broccoli

Roasted lamb rump GF

with kumara & carrot mash, broccoli, pea puree and minted jus

Dessert

Mini pavlova GF

with cream and passionfruit

Christmas pudding

with custard and cream

Freshly brewed coffee and a selection of teas



Menu items are subject to change

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Auto Lodge Motor Inn
393 Devon Street East
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Phone 759 9918

Christmas Set Menu \$59 per person 2019

For groups of 20 persons or more

Please select **TWO starters TWO mains & TWO desserts** for your menu

Starter

Prawn salad GF

with heirloom tomatoes and Mary Rose sauce

Smoked chicken salad GF

with roasted beets, feta and crushed nuts
with balsamic dressing

Main

Glazed ham GF

with roasted gourmet potatoes, pumpkin, parsnip puree and broccoli

Roasted lamb rump GF

with kumara & carrot mash, broccoli, pea puree and minted jus

Salmon Niçoise GF

with new potatoes, green beans, asparagus, soft boiled egg,
heirloom tomato and olives

Dessert

Mini pavlova GF

with cream and passionfruit

Christmas pudding

with custard and cream

Christmas panna cotta GF

with cherries and berries

Freshly brewed coffee and a selection of teas



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Auto Lodge Motor Inn
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Christmas Set Menu \$69 per person 2019

For groups of 20 persons or more

Starter

Prawn salad GF

with heirloom tomatoes and Mary Rose sauce

Smoked chicken salad GF

with roasted beets, feta and crushed nuts with balsamic dressing

Pork jowl GF

served on sweet pumpkin puree with daikon and herbs

Main

Glazed ham GF

with roasted gourmet potatoes, pumpkin, parsnip puree and broccoli

Roasted lamb rump GF

with kumara & carrot mash, broccoli, pea puree and minted jus

Salmon Niçoise GF

with new potatoes, green beans, asparagus, soft boiled egg,
heirloom tomato and olives

Dessert

Mini pavlova GF

with cream and passionfruit

Christmas pudding

with custard and cream

Christmas panna cotta GF

with cherries and berries

**Freshly brewed coffee and a selection of teas
served with chocolate truffles**



Menu items are subject to change