

O L D
E L E P H A N T
H O U S E

TWO COURSE CHRISTMAS LUNCH

MAIN COURSE

Dinner roll and beurre (V)

Roast leg of lamb with garlic, rosemary, gravy (G, D)

Chilled pearl couscous salad with basil pesto, olives, capsicum, carrot, feta (V)

Chilled potato salad with egg, celery, red capsicum, garden herbs, mayo (V, G)

Selection of three condiments (VG, G)

- Mint sauce
- Mustard sauce
- Chipotle aioli

VEGAN AND MADE WITHOUT GLUTEN OPTION (VG, G)

Dinner roll and beurre

Homemade meatballs (plant based) with tomato & basil sauce, sourdough

Asparagus salad with tomato, toasted walnuts, tahini and lemon dressing

Quinoa salad with roasted beetroot, pumpkin, baby kale, cumin dressing

Selection of three condiments (VG, G)

- Mint sauce
- Mustard sauce
- Chipotle aioli

DESSERT

Christmas tree brownies summer berries, coconut pandan mousse (VG, G)

O L D
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CHILDREN'S CHRISTMAS LUNCH

MAIN COURSE

Roast leg of lamb with garlic, rosemary, gravy (G, D)

Hand-made kūmara chips (VG, G)

(Includes dinner roll, salads and condiments)

DESSERT

Kapiti ice cream on stick

VEGAN AND MADE WITHOUT GLUTEN OPTION (VG, G)

Homemade meatballs (plant based)

Hand-made kūmara chips

(Includes dinner roll, salads and condiments)

DESSERT

Fruju ice block

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without egg

We are pleased to offer a dedicated menu to accommodate vegan and made without gluten dietary requirements. Please note that this must be pre-booked in advance and no additional modifications can be made to the menu. Please check the website for full terms and conditions. Beverages can be purchased separately on the day.

Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.