



## New Year's Eve 5 Course Degustation menu

### Welcome drink on arrival

Let us take you on a journey of an irresistible assortment of gourmet offerings to entice food lovers to experience the 'Peppers Gourmet Food trail'.

New Zealand grows some of the finest culinary ingredients in the world. From the rugged mountains and across the fertile pastures of our agriculture plains. There are an abundance of produce and wild herbs that thrive in this ruggedly pure and fertile environment, each delivering its own personality and flavors.

Our 5 Course Degustation menu showcases the best of what our unique region has to offer. Through a labor of love, our culinary team has sourced ingredients that are local, honest and nurtured with the raw passion and devotion of the special people that call this country their home.

### Presenting

#### I

Rice paper | mushroom | courgette | fig | green apple

#### II

Chickpea battered cauliflower  
Pickle radish | soaked raisins | pistachio | tamarind chutney

#### III

Cured pear and tangy cheese salad  
Baby beetroot | pickle radish | young shoots and leaf | persillade

Refresh your palate

Lemon sorbet

#### IV

Tofu

Baby carrots basted in cacao butter | mushroom dumpling | roasted pepper puree

#### V

Chocolate delight

Flourless torte | dark chocolate mousse | dark chocolate ice cream | raspberry gel

**New Year's Eve 5 course menu \$85.00 per person**

**Dinner 5.30pm-9.30pm**

**Monday 31st of December 2018**

Bon Appetite

Menu items are correct at time of publishing, but may be subject to change

Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking.

For more information please contact Peppers Clearwater Resort, on 03 360 71012 or email [clearwater.conf@peppers.co.nz](mailto:clearwater.conf@peppers.co.nz)

Proud to be part of Peppers Gourmet Food Trail, visit [peppers.co.nz/food](http://peppers.co.nz/food) for more information