

THE SPEIGHT'S ALE HOUSE

— GENEROUS TO A FAULT —

NELSON

BREADS TO SHARE & MAINS

\$35 per person

BREADS TO SHARE

* **Ale House Loaf & Dips**

Caramelised onion and rosemary loaf served with olive oil & balsamic syrup, roasted garlic butter & homemade hummus.

* **Roasted Garlic Ciabatta**

Oven baked ciabatta with roasted garlic & parsley butter and melted cheddar cheese.

MAINS

* **Drunken Steak 250g**

Char grilled Sirloin steak cooked to your liking served with oven dried tomato, stuffed mushroom, steak fries, house slaw & Speight's gravy (slaw contains nuts).

* **Roasted Salmon & Scallops**

Fresh salmon fillet wrapped in Parma Ham, served with duck fat roast potatoes, buttered green beans, seared New Zealand scallops, cherry tomatoes & parsnip puree.

* **Black Cherry Chicken**

Oven roasted chicken breast filled with sundried tomatoes & brie, wrapped in streaky bacon with kumara mash, wilted spinach & finished with black cherry jus.

* **Canterbury Duck Breast**

Seared Canterbury duck breast served pink on roast pumpkin & chorizo risotto, finished with micro herbs, shaved parmesan & lemon oil.

* **Wild Venison**

Denver venison steak served pink, on crispy polenta cake with beetroot puree, dark chocolate, green beans & finished with sweet cherry gravy.

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BREADS TO SHARE & MAINS & DESSERT

\$45 per person

BREADS TO SHARE

* **Ale House Loaf & Dips**

Caramelised onion and rosemary loaf served with olive oil & balsamic syrup, roasted garlic butter & homemade hummus.

* **Roasted Garlic Ciabatta**

Oven baked ciabatta with roasted garlic & parsley butter and melted cheddar cheese.

MAINS

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* **Roasted Salmon & Scallops**

Fresh salmon fillet wrapped in Parma Ham, served with duck fat roast potatoes, buttered green beans, seared New Zealand scallops, cherry tomatoes & parsnip puree.

* **Canterbury Duck Breast**

Seared Canterbury duck breast served pink on roast pumpkin & chorizo risotto, finished with micro herbs, shaved parmesan & lemon oil.

DESSERTS

* **Baked Cheesecake**

In house baked cheesecake – check for today's creation.

* **Banoffee Sundae**

Ice cream sundae with vanilla & chocolate ice cream, toffee sauce, crushed biscuits, fresh banana, Chantilly cream & chocolate.

* **Granny's Apple Crumble**

Sweet apple & sultana baked with an oat & golden syrup crumble topping sided with granny's custard & vanilla ice cream.

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ENTREES, MAINS & DESSERT

\$52.50 per person

ENTREES

* **Stuffed Mushrooms**

Oven roasted Portabella mushrooms stuffed with cream cheese, garlic & fresh herbs topped with parmesan served on dressed salad leaves with aioli.

* **Crispy Pork Belly**

Crispy strips of slow cooked pork belly with Chinese style black bean & sesame dressing, crispy noodles & coriander.

* **Herb Baked Scallops & Bacon**

Local scallops and diced bacon grilled in the shell with fresh herbs, garlic butter, toasted breadcrumbs & lemon finished with toasted ciabatta & salad.

* **Roasted Salmon & Scallops**

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