



TRUE SOUTH
DINING ROOM
THE REES HOTEL

New Years Eve

4-Course Degustation Menu

Local Bread

Whipped local herb butter, Marlborough sea salt

Smoked Rangiora Duck Breast

Toasted brioche with duck fat,
goats fromage, witloof, Cumberland sauce

Spiced Venison Loin

Pommes Sarladaise, parsnip variations, Nevis Garden
asparagus, smoked plum relish, jus

The 'Peach'

White peach, Valrhona Ivoire and vanilla bean
ganache monte, chocolate shell, golden peach compote,
fresh raspberries, sorbet

Petit Fours



TRUE SOUTH
DINING ROOM
THE REES HOTEL

New Years Eve

4-Course Degustation Menu

Local Bread

Whipped local herb butter, Marlborough sea salt

Smoked Rangiora Duck Breast

Toasted brioche with duck fat,
goats fromage, witloof, Cumberland sauce

Spiced Venison Loin

Pommes Sarladaise, parsnip variations, Nevis Garden
asparagus, smoked plum relish, jus

The 'Peach'

White peach, Valrhona Ivoire and vanilla bean
ganache monte, chocolate shell, golden peach compote,
fresh raspberries, sorbet

Petit Fours