

NEW YEAR'S EVE MENU



COOKE'S
— RESTAURANT & BAR —

COOKE'S

\$169 PER PERSON | 4 - COURSE SET MENU
INCLUDES A COMPLIMENTARY GLASS OF CHAMPAGNE

STARTER

SEARED SCALLOPS, SWEETCORN & CHORIZO **NGA**

Charred sweetcorn | Brown butter emulsion | Pickled golden raisin | Crisp chorizo
Basil oil

MAINS

BEEF WELLINGTON

Mushroom duxelles | Parma ham | Puff pastry | Madeira jus | Crushed new potatoes |
Tenderstem broccoli | Brown butter hollandaise

PAN-ROASTED NEW ZEALAND HAPUKU **NGA**

Champagne beurre blanc | Brown shrimp butter | Charred asparagus | Crushed new potatoes

DESSERT

BAKED ALASKA FLAMBEED TABLESIDE **V**

Passion fruit & Yuzu sorbet | Vanilla sponge | Torched Italian meringue

Please inform the wait staff of any allergies.
(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE | (NGA) NO GLUTEN ADDED

ALL Accor+ Explorer members receive an exclusive 10% discount on their dining
experience