



## dinner menu

### THREE COURSE SET MENU FOR \$49 PER PERSON

#### entrée

Crayfish bisque with saffron crème fraiche &  
salmon caviar

OR

Braised pork belly, apple & vanilla puree with  
curried Kapiti butternut

#### main

Wairarapa venison with glazed vegetables,  
cauliflower truffle puree & shaved parsnip

OR

Cook Strait cod baked in rosemary pancake with  
pickled pear & creamed lentils

#### dessert

Kapiti honey pannacotta over rhubarb spaghetti

OR

Pumpkin tart with caramelized walnut syrup

To make a reservation call 04 462 3770 or email [bisque@boltonhotel.co.nz](mailto:bisque@boltonhotel.co.nz)