

QUEENS HEAD BAR & EATERY

FESTIVE SOIREE

For enquires email:
Queenshead@fourpoints.com



FAMILY SHARING STYLE

\$79 PER GUEST

MINIMUM 10 PAX

This festive season, step into a haven of holiday cheer and culinary indulgence at Queens Head Bar & Eatery. Our locally inspired holiday menu is a celebration of the season's finest flavours. Whether you're toasting with friends, reconnecting with family, or celebrating with colleagues, let us make your gathering unforgettable. Expect exceptional food, heartfelt hospitality, and a festive atmosphere that sparkles with seasonal spirit.



Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests

FRESHLY HOME BAKED

Accompanied by flavoured butter & condiments

GREEN SALAD WITH KIWI, SUMMER BERRIES, AND DATE-BALSAMIC VINAIGRETTE

OR

LOCAL ARTISAN CHEESE & CHARCUTIER BOARD

PROTEIN OPTIONS – (CHOOSE ANY 2)

Crispy-skinned local snapper with fresh oyster sauce.

Grilled corn-fed chicken, Chorizo & thyme butter.

Braised Lamb shoulder chops, duck fat, watercress, Pinot Noir jus.

Prawn coconut curry with bean shoots and coriander.

Beef brisket with red wine jus, crispy shallots.

Roasted pork belly with savoy cabbage, five spiced jus.

Wild Mushroom, Creamy cheesy pasta, truffle oil

Mediterranean vegetable Moussaka, arugula pesto

All served with Yorkshire pudding, assorted roasted root vegetables, Bone marrow jus, Roast gravy, Hazel bake potatoes.

DESSERT TABLE – (CHOOSE ANY 2)

Assorted profiteroles.

Christmas trifle.

Mango passion cheesecake.

Traditional opera slice.

Slice fresh seasonal fruit.

Served with Tea, Coffee & Traditional fruit mince pies

CHRISTMAS DAY LUNCH

\$125 PER GUEST

PLATTED STARTER, CARVERY, PLATED DESSERT

Join us from midday on Christmas Day at Queens Head Bar & Eatery. Indulge in a locally inspired four-course festive menu, thoughtfully crafted to bring the flavours of the season to your table. Make this Christmas one to remember, with great food, warm hospitality, and a touch of holiday magic



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AMUSE BOUCHE

ASPARAGUS MOUSSE WITH SMOKED TROUT

A springtime favorite: light mousse flavored with dill, topped with flakes of smoked trout—perfect for showcasing Kiwi produce

ENTREE

WAGYU SHORT RIB CROQUETTES

Rich and tender wagyu beef from Hawke's Bay, encased in a crispy shell and served with a tangy tamarillo chutney

OR

KAWAKAWA-CURED SALMON

A native herb twist on gravlax, served with pickled cucumber ribbons and horseradish crème fraiche.

OR

OYSTER MUSHROOM (VEGAN*)

Caramelized walnuts, blue cheese with apple crumble sauce

CRAVING STATION

Roasted turkey, chestnut and sage stuffing, served with cranberry sauce

Whole leg of lamb with chimichurri, Manuka honey glazed baby carrots

All served with Yorkshire pudding, assorted roasted vegetables, Bone marrow jus, Roast gravy, Hazel bake potatoes.

DESSERT

Warm dark chocolate Rum sultana cake, date orange butter, morello cherries, crusty honey fudge

OR

Festive pudding accompanied by Fig & Cranberry relish, Brandy sauce

CHRISTMAS DAY DINNER

\$125 PER GUEST

PLATTED STYLE

As the sun sets on Christmas Day, let the evening unfold in delicious style. Join us at Queens Head Bar & Eatery for a festive four-course dinner inspired by local flavours and crafted with seasonal flair. Make this Christmas night one to remember. Gather your loved ones, raise a glass, and indulge in a culinary experience that feels just like home.



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OR

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Caramelized walnuts, blue cheese with apple crumble sauce

MAINS

NEW ZEALAND GRILLED LAMB CHOPS, PERLA POTATO LENTIL RAGOUT

Charred broccolini, accompanied with Fiji apple, orange & caraway salsa, rosemary jus

OR

HAWKE'S BAY SPECKLE PARK RIB EYE

Seaweed butter, and colcannon mash, house made Korean kimchi

OR

LINGUINI

Roasted parsnip, goat cheese, cranberries & arugula pesto (Vegan*)

DESSERT

Warm dark chocolate Rum sultana cake, date orange butter, morello cherries, crusty honey fudge

OR

Festive pudding accompanied by Fig & Cranberry relish, Brandy sauce

BOXING DAY LUNCH

\$125 PER GUEST

PLATTED STARTER, CARVERY, PLATED DESSERT

After the festive rush, settle in for a delicious evening of indulgence. Join us this Boxing Day for a relaxed yet refined four-course dinner, inspired by local flavours and crafted to help you savour the season. Whether you're continuing the celebrations or simply craving great food and good company, our Boxing Day menu offers the perfect excuse to treat yourself.



Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests

AMUSE BOUCHE

AKILPATRICK OYSTERS

Combines ocean freshness with earthy sweetness

ENTREE

PUMPKIN & SAGE ARANCINI (VEGAN*)

Crispy risotto balls flavored with roasted pumpkin and fresh sage, served with vegan aioli.

OR

NORTHLAND SCALLOPS

Chorizo crumb, Pea puree, shoots & cumin foam

OR

BEEF BRESAOLA

Parmesan whip, caper and parsley dressing, pine nuts, rocket

CRAVING STATION

Thyme & Pacific rock salt rubbed Roasted Chicken

Jerk Spiced Roast Beef

All served with Yorkshire pudding, assorted roasted vegetables, Bone marrow jus, Roast gravy, Hazel bake potatoes.

DESSERT

Feuillantine strip, caramel hazelnut brandy sauce

OR

Matcha Coconut tapioca, Mango Sorbet, Pistachio praline (Vegan*)

NEW YEARS EVE

\$125 PER GUEST

PLATED DINNER

Join us from 6 PM on NYE for a locally inspired four-course meal, crafted to delight. After dinner, enjoy a reserved space on our Terrace with stunning views of the Sky Tower. Ring in the New Year in style with a glass of champagne or your favorite local brew. Let's toast to new beginnings under the Auckland sky.



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Crispy risotto balls flavored with roasted pumpkin and fresh sage, served with vegan aioli.

OR

NORTHLAND SCALLOPS

Chorizo crumb, Pea puree, shoots & cumin foam

OR

BEEF BRESAOLA

Parmesan whip, caper and parsley dressing, pine nuts, rocket

MAINS

SMOKY NETTLE CAPPELLACCI

Beetroot Purée and Cocoa-Rhubarb Crumb (Vegan*)

OR

SOUTHERN LAND LAMB SHANK

Spinach Cambozola Stuffed Portobello Mushrooms and Spy Valley Pinot noir jus

OR

BAKED JOHN DORY

Cider butter sauce, mélange of sea vegetable & Asparagus

DESSERT

Feuillantine strip, caramel hazelnut brandy sauce

OR

Matcha Coconut tapioca, Mango Sorbet, Pistachio praline (Vegan*)