

Set Menu A - \$95 per person

Please note that Set Menus are available for groups of 10 or more guests

NOBLE

Bread on Arrival

ENTREE

Kingfish Escabeche GF/NF

Smoked Paprika Potato Espuma, Green Olive & Preserved Lemon Purée,
Pickled Red Onion, Pepitas

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Parisian Gnocchi

Brown Butter Squash Purée, Sage, Pancetta, Amaretti, Pecorino

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Miso Glazed Daikon VG/GF/NF

Whipped Sesame Tofu, Pickled Shiitake, Nori Powder & Ponzu

MAIN

Charred Stuffed Cabbage VG/GF/NF

Mushroom & Chestnut Duxelles, Roasted Apple Purée, Oyster Mushrooms,
Du Puy Lentil Sauce

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Roasted Market Fish GF/NF

Kina Emulsion, Watercress Purée, Celeriac, Pickled Pear, Tarragon Oil

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Prime Angus Beef Eye Fillet GF/NF

Truffle Custard, Parsnip Purée, Cavolo Nero, Puffed Wild Rice, Bone Marrow Jus
(accompanied with shared sides dishes)

DESSERT

Warm Maple Cake NF

Squash & Nutmeg Ice Cream, Oat Crumble, Green Apple Compôte

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Ginger Crème Brûlée VG

Gingerbread Cake, Vanilla Rhubarb Compôte, Pistachio

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Milk Chocolate Mousse GF/NF

Chestnut Cake, Parsnip Ice Cream, Chocolate & Coffee Soil

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Cheese NF

Served w/ Bread, Quince Paste & Grapes

6 Swan Lane, Wellington (+64) 4 385 6671 info@noblerot.co.nz

Set Menu B - \$115 per person

NOBLE

Canapés & Bread on Arrival

ENTREE

Kingfish Escabeche GF/NF

Smoked Paprika Potato Espuma, Green Olive & Preserved Lemon Purée,
Pickled Red Onion, Pepitas

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Parisian Gnocchi

Brown Butter Squash Purée, Sage, Pancetta, Amaretti, Pecorino

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Miso Glazed Daikon VG/GF/NF

Whipped Sesame Tofu, Pickled Shiitake, Nori Powder & Ponzu

MAIN

Charred Stuffed Cabbage VG/GF/NF

Mushroom & Chestnut Duxelles, Roasted Apple Purée, Oyster Mushrooms,
Du Puy Lentil Sauce

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Roasted Market Fish GF/NF

Kina Emulsion, Watercress Purée, Celeriac, Pickled Pear, Tarragon Oil

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Prime Angus Beef Eye Fillet GF/NF

Truffle Custard, Parsnip Purée, Cavolo Nero, Puffed Wild Rice, Bone Marrow Jus
(accompanied with shared sides dishes)

DESSERT

Warm Maple Cake NF

Squash & Nutmeg Ice Cream, Oat Crumble, Green Apple Compôte

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Ginger Crème Brûlée VG

Gingerbread Cake, Vanilla Rhubarb Compôte, Pistachio

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Milk Chocolate Mousse GF/NF

Chestnut Cake, Parsnip Ice Cream, Chocolate & Coffee Soil

CHEESE

Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes