

Carvery

Honey Glazed Whole Leg of Ham, Carved off the Bone, with Seeded Mustard and Cranberry Sauce

Roasted Loin of NZ Pork with Gravy and Apple Sauce

Roasted Shoulder of Lamb with Rosemary Jus and Mint Sauce

Boned Chicken Galantine with Mushroom Herb Mousse and Sage Jus

*Roasted Whole Scotch Fillet of Angus Beef with Horseradish Cream and Beef Jus***

Main Courses

Cajun Style Blackened Chicken with Tomato, Lime and Coriander (GF/DF)

Grilled Garlic Chicken with Mushroom and Red Wine Sauce (GF)

Chicken Thigh Wrapped in Bacon with Tomato Napoli and Basil Pesto (GF/DF)

Penne Pasta with Braised Beef, Mushrooms, Tomato, Fresh Herbs and Parmesan

Moroccan Spiced Slow Cooked Lamb with Mint Yoghurt (GF)

Farfalle Pasta with Garlic Prawns, White Wine, Cream and Herbs

Penne Pasta with BBQ Chicken, Tomato, Cream and Herbs

Braised Angus Beef Cheek with Baby Onions, Parsley and Red Wine Sauce (GF)

*Grilled Market Fish with Pinot Gris Infused Butter Sauce,
Toasted Breadcrumbs and Tomato Salsa***

*Seared Akaroa Salmon with Olive and Tomato Salsa***

*Coconut Cream Thai Style Green Curry, Seasonal Vegetables, Marinated Tofu, Bean Sprouts and
Coriander (V/GF/DF)*

Handmade Spinach and Ricotta Tortellini with Tomato Napoli and Pesto (V)

*All items marked with ** will incur additional charges. Any special dietary requirements such as Gluten Free (GF), Dairy Free (DF), Egg Free, Nut Free, Vegan can be catered for when advised. (V) denotes vegetarian dishes but may not be suitable for vegans.*

Salads

Mixed Lettuce Leaves with Balsamic Dressing (V/GF/DF)

*Greek Salad of Tomato, Olive, Cucumber, Red Onion, Marinated Feta with Balsamic Dressing
(Seasonal, V/GF)*

Caesar Salad of Romaine Lettuce, Crispy Bacon, Crouton, Egg, Parmesan with Anchovy Dressing

Pasta Salad with Sundried Tomato, Pesto and Rocket Leaves (V)

Beetroot and Feta with Cherry Tomatoes and Truffle Dressing (V/GF)

New Potato Salad with Fresh Mint, Spring Onion and Toasted Walnuts (V/GF/DF)

Summer Salad of Watermelon, Feta, Olive and Fresh Mint (Seasonal, V/GF)

Roasted Cauliflower, Broccoli and Kale with Toasted Sesame Dressing (V/GF/DF)

*Vietnamese Slaw of Red and Green Cabbage, Spring Onions, Fresh Herbs and Chili Dressing
(V/GF/DF)*

Roasted Vegetable Salad with Fresh Herbs, Olive Oil and Balsamic Glaze (V/GF/DF)

Roasted Baby Carrots, Toasted Coriander Seeds, Whipped Feta and Citrus Dressing (V/GF)

Middle Eastern Style Tabouleh Salad (V)

*Egyptian Cous Cous, Roasted Vegetables, Chickpea, Toasted Almonds with Lemon and Olive Oil
(V/DF)*

Orzo Salad with Crisp Green Vegetables, Feta and Moroccan Style Dressing (V)

Vegetables

Steamed New Season Potatoes with Garlic Butter and Herb

Tossed Seasonal Vegetables in Olive Oil

Steamed Beans with Crisp Garlic Flakes and Sea Salt (Seasonal)

Asparagus with Hollandaise Sauce (Seasonal)

Ratatouille (Seasonal)

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Desserts

Vanilla Baked Cheesecake with Seasonal Fresh Fruit Toppings

Homemade Pavlova with Whipped Cream and Fruit Toppings

Classic Tiramisu

Crème Brulee with Berries and Crisp Tuille

Classic Apple Pear and Cinnamon Crumble

Sticky Date Pudding with Butterscotch Sauce

Chocolate Fudge Brownie with Whipped Cream

Walnut and Salted Caramel Tart

Pear and Almond Tart

Cinnamon Panacotta with Berry Coulis

Profiteroles with Custard Cream Filling

Fresh Fruit Salad with Whipped Cream

Petite Four Selection

Cheese Platter (Additional Item Choice)**

Assorted New Zealand Cheeses (3 Varieties) with Handmade Lavoch, Crackers, French Mustard and Homemade Pickles and Relish

Cold Cut Platters (Additional Item Choice)**

Assorted Cold Cuts Platter of Pickled Pork, Chicken Terrine, Sliced Ham with Homemade Pickles and French Mustard

*Smoked Salmon Gravlox with Capers, Red Onion and Citrus Sour Cream***

Cold Sliced Chicken Terrine with Cornichons and Homemade Pickles

Cold Sliced Ham with Homemade Pickles and French Mustard

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