

Buffet Menu Options

Soups

(with Complimentary Bread Roll and Butter)

Smoked Kahawai and Parsley

Leek and Potato with Fresh Chives (V)

Traditional French Onion (V)

Cream of Pumpkin (V)

Carvery

Glazed Whole Leg of Ham, Carved off the Bone with Cranberry Sauce

Roasted Shoulder of Lamb with Rosemary Jus and Mint Sauce

Boned Chicken Galantine with Mushroom and Herb Mousse, Sage Jus

*Roasted Whole Scotch Fillet of Angus Beef, Mustard Rubbed
with Horseradish and Beef Jus***

Main Courses

*Chicken Thigh Wrapped in Smoked Bacon with Tomato Napoli and
Basil Pesto*

Cajun Style Blackened Chicken with Lemon, Tomato and Coriander

Soy and Ginger Marinated Boneless Chicken with Jasmine Rice

Grilled Garlic Chicken with Mushroom and Parsley Cream Sauce

Lamb and Garlic Meatballs with Tomato and Herb Sauce

Lamb Masala with Cucumber and Mint Yoghurt

Angus Beef and Bacon Brochettes with Mushroom and Thyme Ragù

Beef Bourguignon with Winter Vegetables and Herbs

Braised Angus Ox Cheek with Baby Onions, Parsley and Garlic

*Pan-Fried Market Fish with Pinot Gris infused Butter Sauce and
Tomato Salsa***

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

*Potato Gnocchi with Blue Cheese Cream Sauce and Toasted
Breadcrumbs (V)*

*Handmade Spinach and Ricotta Tortellini with Fresh Tomato Sauce
and Grated Parmesan (V)*

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

Salads

Mixed Lettuce Leaves with Balsamic Dressing

*Greek Salad of Tomato, Olive, Cucumber, Red Onion, Crumbled Feta
with Balsamic Dressing (Seasonal)*

*Caesar Salad of Romaine Lettuce, Crisp Bacon, Crouton, Poached Egg
with Anchovy Dressing*

Pasta Salad with Pesto, Roasted Capsicum and Rocket Leaves

Beetroot and Feta with Cherry Tomatoes and Truffle Dressing

New Potato Salad with Fresh Mint Spring Onion and Toasted Walnuts

*Caprese Salad of Tomato and Mozzarella with Basil Pesto
and Cracked Pepper (Seasonal)*

*Vietnamese Slaw of Red and Green Cabbage, Spring Onions,
Fresh Herbs with Coriander and Chili Dressing*

Roasted Vegetable Salad with Fresh Herb Dressing

Risotti Salad with Crisp Green Vegetables and Moroccan Dressing

*Rock Melon and Shaved Parma Ham with Sundried Tomato,
Balsamic Vinegar and Olive Oil***

Vegetables

Steamed New Season Potatoes in Garlic Butter

Tossed Seasonal Vegetables in Herb Butter

Steamed Beans with Crisp Garlic Flakes (Seasonal)

Asparagus in Hollandaise Sauce (Seasonal)

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Desserts

Vanilla Baked Cheesecake with Seasonal Fresh Fruit Toppings

Chocolate Fudge Brownie with Whipped Cream

Chocolate Mousse with Fresh Strawberries and Cream

Coffee and Chocolate Tiramisu

Crème Brulee with Citrus Shortbread

1950's Sherry and Fruit Trifle

Hot Caramel and Fruit Self Saucing Pudding

Pear and Almond Tart

Cinnamon Panacotta

Vanilla Cream Profiteroles

Homemade Brandy Snaps with Whipped Cream

Fresh Fruit Salad with Whipped Cream

Cheese Platter (Additional Item Choice)**

*Assorted New Zealand Cheeses (3 Varieties) with Homemade Lavocho,
Pickles and
French Mustard*

Cold Cut Platters (Additional Item Choices)**

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

*Smoked Salmon Gravlax 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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