

## Dinner Menu Selections

All Mains are served French Family Style. The food comes to each table on large platters and everyone helps themselves to as much or as little as they wish. This means all guests are eating at the same time and do not need to stand in line to get their meal as with a normal buffet nor do they have to wait while Main meals are individually plated.

Soups, Entrees and Desserts are individually plated.

Normally, we use round tables, which seat 8 to 10 guests, depending on the number attending.

**Choose Your Own Menu from the Selections below**  
(All prices are per person, unless otherwise stated, and include GST)

**CANAPES** (Three items) **\$8.50**

To go with pre-dinner drinks

### STARTER

**Breads and Spreads** (per person) **\$8.00**

**SOUPS - served with croutons** **\$12.00**

Spicy Corn & Prawn Chowder

Pumpkin, Coconut & Lemon Grass

Courgette, Pinenut, Parmesan & Mint

Moroccan Roasted Vegetable

Kumara, Lentils & Cumin with Balsamic Onions

Smoked Fish Chowder

Leek & Potato with Bacon

**ENTRÉES** **\$16.00**

Mushroom & Bacon Risotto Cakes topped with Pesto & Light Butter Sauce

Roast Duck & Pineapple Salad with Cashew Nuts & Chilli Lime Dressing

Tuscan Chicken Salad served with Salad Greens, Garlic Croutons & Semi Dried Tomatoes

Classic Prawn Cocktail served with Marie Rose Sauce

Roasted Beetroot Salad with Oranges, Walnuts, Goat Cheese & Chives with Balsamic Drizzle

Chicken Pate served with Toasted Bread, Relish & Caramelized Onions & Grapes

**MAINS (Choose two mains from options below)**

**\$45.00**

All mains served with seasonal vegetables and oven roasted potatoes

Vegetarian options are available for individuals, if required

**BEEF**

- Roasted Eye Fillet** with Caramelized Onion & Red Currant & Red Wine Jus  
or topped with Caramelized Onions, Seeded Mustard and Parsnip Crisps  
**Roasted Sirloin** topped with a Creamy Diane Sauce & Crispy Leeks  
**Slow Braised** with Mushrooms, Bacon, Pinenuts and Mashed Potato

**CHICKEN**

- Oven Roasted Breast** with Herbs, Cream Cheese & Sundried Tomatoes Stuffing in a Mushroom & Basil Sauce  
or Wrapped in Bacon with a Maple & Pineapple Sauce  
**Maryland** the French Classic garnished with Potatoes, Baby Onions, Speck & Mushrooms

**FISH**

- Roasted Salmon** with Lime & Maple Sauce  
or topped with a Fresh Tomato & Basil Salsa  
**Grilled Gurnard Fillets** served with Mustard & Chive Butter

**LAMB**

- Roasted Rump** with Balsamic Jus & Minted Hollandaise  
**Marinated Leg** with Spicy Char-Grilled Vegetable & Garlic Yoghurt Sauce  
**Braised Shoulder** with Eggplant & Tomato Jam

**PORK**

- Fillet** with Roasted Grapes, Caramelized Apples & a Pinot Gris Jus  
**Belly** Slow Cooked with Aromatic Spices  
**Ham** with Hoisin & Plum Glaze

**DESSERTS** **\$13.00**

- Individual Mango & Passion Fruit Trifle topped with Cream & White Chocolate
- Baileys Chocolate Mousse with Fresh Fruit Garnish & a Chocolate Dipped Truffle
- Flourless Chocolate & Hazelnut Cake with Cinnamon Cream & Triple Chocolate Icecream
- Sticky Toffee Pudding with Caramel Sauce & Butterscotch Pecan Icecream
- White Forest Cake with Kirsch, Cherries & Cream
- Warm Fruit Shortcake with Custard & Chantilly Cream

**Sideboard of Assorted Sweet Slices and Treats** **\$8.00**

**Cheese Board** **\$60.00 per platter**  
 New Zealand Cheeses *including* Kapiti Brie, Kikorangi Blue & Mature Cheddar. Served with Crackers, Fruit, Cheese Straws, Oatcakes, Gingerbread

**All meals are completed with a selection of Herbal Teas and Coffee**

**Wedding / Birthday Cake Option**

We are happy to serve your own cake, if it is suitable, as a plated dessert with cream and a berry coulis for **\$ 8.50 per person**