



-Canapés & Finger food Create your own menu

Set menu as below. Prices are GST exclusive.

V = Vegetarian GF = Gluten free DF = Dairy free VG = Vegan

CANAPÉS (TRAY SERVED)

Pressed watermelon, goat cheese, black olive crumb (GF) Grilled prawn, northland hot sauce, kawakawa mayonnaise (GF, DF) Seared scallop, bacon crumble, lemon glaze (GF, DF) Lamb loin, crushed peas, mint mayonnaise (GF, DF)

FINGER FOOD (FROM THE BUFFET)

Pigs in a blanket, prosciutto wrapped kransky sausage, brown sauce Warmed asparagus roll, chive mayonnaise, rye bread (DF) Turkey sausage roll, cranberry jelly, cheese sauce











-BUFFET DINNER OPTION 1 RECOMMENDED MENU

Set menu as below. A minimum order for 20 guests applies. Prices are GST exclusive.

V = Vegetarian GF = Gluten free DF = Dairy free VG = Vegan

WITH OUR COMPLIMENTS

Guest's choice of one of the following:

Christmas cocktail; bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas mocktail; sparkling grape juice with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas crackers (of our choice) for each guest

CARVERY

BBQ scotch fillet carvery, grilled onion jam, bearnaise (GF)

BUFFET

Bread rolls and butter Slow cooked chicken legs, sage and lemon sauce (GF, DF) Warmed potato salad, celery, spinach (GF, DF) Beetroot, confit red onion, walnuts, blue cheese (GF) Asparagus, olive oil, hens' egg, chives (GF, DF) Iceberg leaves, cocktail tomatoes, pickled red onion, crumbled cheddar, salad cream (GF)



DESSERT

Pavlova, kiwifruit, whipped cream Individual ice cream and sorbet tubs Tea selection and filter coffee from a beverage buffet







-BUFFET DINNER OPTION 2 RECOMMENDED MENU

Set menu as below. A minimum order for 20 guests applies. Prices are GST exclusive.

V = Vegetarian GF = Gluten free DF = Dairy free VG = Vegan

WITH OUR COMPLIMENTS

Guest's choice of one of the following:

Christmas cocktail; bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas mocktail; sparkling grape juice with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas crackers (of our choice) for each guest

CARVERY

BBQ scotch fillet carvery, grilled onion jam, bearnaise (GF)

BUFFET

Bread rolls and butter Whole roasted salmon fillet, gribiche, watercress (GF, DF) Slow cooked chicken legs, sage and lemon sauce (GF, DF) Warmed potato salad, celery, spinach (GF, DF) Beetroot, confit red onion, walnuts, blue cheese (GF) Asparagus, olive oil, hens' egg, chives (GF, DF) Iceberg leaves, cocktail tomatoes, pickled red onion, crumbled cheddar, salad cream (GF)



DESSERT

Pavlova, kiwifruit, whipped cream Individual ice cream and sorbet tubs Tea selection and filter coffee from a beverage buffet









-PLATED DINNER RECOMMENDED MENU

Set menu as below. A minimum order for 20 guests applies. Prices are GST exclusive.

V = Vegetarian GF = Gluten free DF = Dairy free VG = Vegan

WITH OUR COMPLIMENTS

Guest's choice of one of the following:

Christmas cocktail; bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas mocktail; sparkling grape juice with grenadine garnished with crumbled freeze-dried raspberry and mint

Christmas crackers (of our choice) for each guest

STARTER (ALTERNATE DROP)

Volare roll with canary butter

Regal salmon tartare, avocado whip, cherry tomatoes, puffed rice lemon dressing $_{\rm (GF,\ DF)}$

Cured beef fillet, onion tartlet, blue cheese cream, crushed walnut

MAIN (ALTERNATE DROP)

Roasted lamb rack, dauphinoise potato, parsnip vanilla purée, asparagus, rocket salsa, mustard jus

Seared chicken breast, pumpkin purée, burnt broccolini, bacon and cranberry pangrattato, verjuice reduction



DESSERT (ALTERNATE DROP)

Mini pavlova, white chocolate cream, strawberry gel, mint Vanilla sponge, raspberry gel, sherry custard, scorched peach Tea selection and filter coffee from a beverage buffet







