



*W*OODLANDS ESTATE  
Homestead, Gardens, Venue, Café

CHRISTMAS MENU

**MONTANA**  
FOOD AND EVENTS

# 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.  
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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.  
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### 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 (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

