

Set Menu

Two Courses
\$55.00 per head

Two Mains
One Dessert

A Selection of Dilmah Tea and Coffee

Three Courses
\$67.00 per head

One Soup or Entrée
Two Mains
One Dessert

A Selection of Dilmah Tea and Coffee

Or

Three Courses
\$72.00 per head

Two Entrees
Two Mains
Two Desserts

A Selection of Dilmah Tea and Coffee

(Additional choices add \$5.00 per person/selection)

Please select your choices from the following menu:

Entrees

Sugar cured Silere Merino Lamb loin, on a salad of pumpkin, fennel, feta & balsamic dressing

Venison Carpaccio with rocket and olive oil.

Seafood selection (king prawns, green shell mussels, rock oysters and smoked salmon)*

Smoked chicken over salad greens and melon served with a vanilla pod dressing

Poached chicken, hazelnut, watercress and pea salad with a lemon grass dressing

Cold rare roasted beef fillet, carved over char grilled pumpkin, feta, pine nuts and spring onions finished with roasted red pepper couli and parsnip crisps

Soups

Seafood chowder

Carrot and coriander soup

Country style tomato and basil soup

Mains

Herb crusted salmon with a sun dried tomato and white wine sauce

Pan seared monkfish with red wine olive sauce served on a prawn mash

Lamb rump resting on Greek mash and sautéed spinach finished with a red wine jus

South Canterbury lamb loin, served on a Swiss Mash with a Pinot Noir Jus

Beef Fillet served med rare on, creamy whipped potatoes with a peppercorn jus

Aoraki Salmon with a Beurre blanc sauce served on warm potatoes

Duck Confit served on a creamy mash

Vegetarian Mains

Spinach and ricotta tortellini bound in a basil pesto cream topped with fresh Parmesan

Grilled field mushroom stuffed with sun-dried tomato, roast capsicum and parmesan herb crust

Desserts

Fruit salsa topped with a crisp wafer, passionfruit sorbet, mango and raspberry coulis

Mixed berry cheesecake

Chocolate Torte with a Frangelico sauce

Vanilla panna cotta with caramelised orange

Hot apple tart served with a vanilla bean ice cream

Vanilla Bean, white chocolate and cherry gateaux

Lemon Tart, candied zest, with a vanilla anglaise

Fruit and cheese*

Petit Fours*

**Seasonal prices subject to change POA.*

Please note that all specifications and prices quoted may be subject to change due to variations in market conditions

Terms

A \$1000 deposit is required to secure your booking. Final payment is required within 7 days of receiving your invoice.