

Buffet Menu 1

\$55.00

Choice from the following
 Two Main Course Dishes
 Four Side Dishes
 Two Desserts

Buffet Menu 2

Choice from the following
 Three Main Course Dishes
 Five Side Dishes
 Two Desserts

\$65.00

Buffet menu 3

\$75.00

Choice from the following
 Three Canapés to start
 Three Main Course Dishes
 Five Side Dishes
 Two Desserts

Main Course Dishes

| | | |
|---|--|--|
| Chicken Chicken Thigh's glazed with a ginger and Hoisin Sauce | | Beef Roast beef wrapped in bacon with a peppercorn sauce |
| Beef Herb Crusted roast beef with a port wine jus | Lamb Butterflied Garlic & Rosemary Roast lamb | Vegetarian Homemade gnocchi, roast pumpkin & pea & a sage butter sauce |
| Pork Moroccan spiced pork cheek, with jasmine rice | Seafood Poached market fish with a butter and white wine, herb sauce | Venison Wild venison Denver leg, served rare with a Sambuca jus |
| | Seafood Baked salmon with a white wine sauce. | |

Carvery Style Main Course Dishes (Roast Pork is carved at the buffet)

| Pork | Ham | Chicken |
|--|---|--|
| Roast pork served with crackle sticks homemade gravy and apple sauce served on the side. | Baked Honey Glazed Ham Gravy served on the side | Roast chicken with and apricot glaze and a herb stuffing |
| Beef Rare Roast Beef served cold with a Horseradish sauce | | |

Hot and Cold Side Dishes (Please note: Avocados and Broccoli are subject to seasonal availability)

| | | |
|---|--|---|
| Roast Vegetable Medley | Potato and chorizo salad, spring onion, seed mustard mayo | Traditional NZ green crisp salad , tomato & cucumber carrots, spring onions capsicums and Avocado |
| Buttery wholegrain mustard mash | Brown sugar glazed baby carrots | Tossed Garden Salad mixed leaves with artichokes, cherry tomatoes and pine nuts |
| New potatoes with butter & fresh mint | Greek Salad Tomato, Cucumber, Feta, Olives, Red Onions and Basil Leaves with lemon juice and olive oil | Green Bean & Broccolini salad served with a almond butter dressing |
| Rosemary & Herb Buttered Potatoes | Spinach and Blue Cheese Salad of baby spinach leaves, cherry tomatoes, green beans, Talbot Forest blue cheese and pine nuts with a balsamic dressing | Mediterranean pasta salad with sun dried tomato, olives, capsicum, garlic and roasted pine nuts |
| Potato Salad with capers & dill | Cous Cous & spiced roast vegetable salad | Rocket, Pear and Hazelnut Salad wild rocket, toasted hazelnuts, pear and avocado oil & parmesan |
| Kumara & pineapple in a chilli coriander & citrus dressing, this can be served hot or cold as a salad | Caesar Salad Cos lettuce tossed with egg, crispy bacon bits, garlic croutons, parmesan cheese dressed with the classic Caesar dressing | Roasted Root Vegetable Salad topped with Feta and glazed with honey and sesame seeds, drizzled with Olive Oil |
| Sweet potato mash with crème fraiche Herb pesto | Baby roast vegetables | Roasted Portobello mushrooms with a garlic butter and rosemary |
| Chargrilled Vegetable Salad Courgette, Egg Plant, Artichokes and Red Capsicums flame grilled and served over salad leaves dressed with a balsamic reduction | Seasonal steamed vegetable medley served with cracked pepper and rock salt | Traditional Coleslaw of dried apricots, sultanas, red onion and sunflower seeds folded through gourmet dressing |

All buffets are served with a dinner rolls and butter.

Desserts

| | | |
|---|--|--|
| Individual lemon tarts served with vanilla bean cream | Homemade Pavlova served with a Berry Compote | Seasonal Fruit Salad |
| Chocolate Torte with a Frangelico sauce | Classic apple pie with caramel sauce and vanilla cream | Baked Cheesecake – Chocolate, New York or Blueberry Ripple |
| Pecan Pie served with Vanilla bean cream | Vanilla panna cotta with caramelised oranges | |

A selection of Dilmah Tea and Coffee