

PLATED LUNCH OR DINNER OPTIONS

Complimentary Bread Basket with Butter to Start

STARTERS

(Choose one option from below)

*Terrine of Corn Fed Rangitikei Chicken with Pickled Zucchini, Young Salad Leaves
and Homemade Chutney*

*Rock Melon and Parma Ham Salad with Sundried Tomatoes, Mozzarella, Rocket Leaves,
Balsamic Vinegar and Olive Oil*

Salmon Gravlox with Potato Pancake, Micro Cress, Lime and Olive Oil Dressing

*Organic Beetroot and Goats Feta Salad with Sundried Tomatoes, Salad Leaves,
Olive Dust and Truffle Vinaigrette (V)*

Tortellini of Braised Ox Cheek with Fresh Green Peas and Port Wine Jus

*Ricotta and Roasted Pumpkin Ravioli with Fresh Tomato and Basil Sauce
and Shaved Parmesan (V)*

*Pressed Terrine of Vine Ripened Tomatoes with Whipped Mozzarella
and Balsamic Reduction (V)*

Glazed Duck Salad with Vietnamese Slaw, Crisp Shallots, Coriander and Chili Dressing

MAINS

(Choose one option or choose two options for an alternative drop)

*Fillet of Angus Beef with Layered Garlic and Rosemary Potato, Sautéed Spinach, Mushroom Jus***

Braised Ox Cheek with Truffle Potato Puree, Roasted Onions, Baby Potatoes and Braising Juices

*Grilled Fillet of Akaroa Salmon with Warm Potato and Herb Salad, Seasonal Vegetables
and Champagne Seafood Cream***

*Baked Market Fish in a Pinot Gris Infused Butter Sauce
with New Potato and Spring Onion Salad ***

Braised Spring Lamb Shank with Potato Puree, Pinot Noir Jus and Gremolata

*Double Spring Lamb Cutlet, Stuffed with a Mushroom and Truffle Mousse
with Minted Pea Puree, Potato Galette and Lamb Jus*

*Roasted French Rack of Spring Lamb with Potato and Herb Roesti,
Minted Pea Puree and Pinot Noir Jus ***

*Boneless Galantine of Corn Fed Rangitikei Chicken with Kumara and Potato Galette,
Seasonal Vegetables and Chicken Jus*

DESSERTS

(Choose one option from below)

Coconut Pana Cotta with Mixed Berry Compote and Tuile

Vanilla Crème Brûlée with Citrus Shortbread

Coffee and Chocolate Tiramisu

*Baked White Chocolate Cheesecake with Crème Anglaise, Fresh Windermere Strawberries
and Persian Fairy Floss ***

Sticky Date Pudding in Caramel Sauce with Double Cream

Chocolate Mud Cake with Chocolate Sauce and Seasonal Fresh Berries

CHEESE PLATTER **

(Additional Item Choice served individually or buffet style)

*Assorted New Zealand Cheeses (3 varieties) with Homemade Lavoche and Pickles,
French mustard, Honey and Quince Paste*

TEA AND COFFEE

Dilmah Premium Tea Box Selection and Robert Harris Percolated/Plunger Coffee