

Set menu selection

Minimum 20 guests

Menus are seasonal and are subject to change



Appetiser

Prawn & Melon Cocktail
Caesar Salad
Chicken & Cognac Terrine
Tomato & Fresh Basil Soup

Smoked Salmon & Herb Roulade
Pear & Blue Cheese Salad
Carpaccio of Beef Fillet

Pumpkin, Chicken & Sweet Chilli Soup
Cream of Mushroom & Bacon Soup
Cream of Chicken & Corn Soup

Entree

Caramelised Onion & Feta Tart with salad leaves & balsamic dressing
Seared Scallops on a pea puree with minted crème fraiche
Curried Vegetable filo parcel with cassundi sauce (spicy Indian flavours)
Pumpkin, Spinach & Feta Ravioli served with a light pesto cream sauce

Lamb Ravioli with smoked tomato jus
Thai Fish cakes with a chilli cucumber relish
Corn Fritters with smoked salmon, salad leaves and crème fraiche
Moroccan Spiced Lamb fillets with cous cous and minted yoghurt dressing

Main

All mains served with salad or the vegetable of the day

Fillet of Salmon, pan seared on a pumpkin & gnocchi with wilted greens & citrus butter sauce
Roast Sirloin of Beef with Yorkshire pudding, horseradish and pan jus
Spinach and Ricotta Cannelloni with a Neapolitan Sauce
Breast of Chicken with a spinach sundried tomato & goat's cheese filling, wrapped in prosciutto, served on a mushroom risotto cake with tomato jus
Beef Fillet, cooked medium/rare on a roasted garlic mash, caramelised onion and red wine jus
Lamb Rump, roasted medium/rare served over gratin
Potatoes with green beans and rosemary jus

Seared Venison on a chive mash, with poached cake pear and red wine jus
Breast of Turkey served with thyme & parsley sauce seasoning, bacon roll, chipolata and gravy
Cajun spiced Blue Cod, baked and served over a potato gamete with a tomato and corn salsa
Herb crusted Rack of Lamb, served on buttered new potatoes with thyme jus
Braised Pork Belly, served on a kumara rosti with apple chutney, piquant sauce

Dessert

Apple & Rhubarb Crumble with vanilla sauce & fresh cream
Trifle served with fresh cream or ice cream
Boysenberry Crème Brûlée with biscotti & whipped cream
Double Chocolate terrine with poached cherries & fresh cream
Apple & Raspberry Filo with anglaise sauce & ice cream
Deep Fried Ice Cream with orange and honey sauce
Baked White Chocolate and Red Currant Cheesecake with cream & ice cream

Meringue Vacherie filled with summer berries, Sherry cream & ice cream
Christmas pudding with brandy sauce
Poached Pears, served with walnut & honey ice cream
Vanilla Bean Panacotta served with rhubarb compote