



Drop Menu #1

TO START

A Selection of Freshly Baked Breads

ENTRÉE

Homemade Pate

With Sundried Tomato, Olive Chutney & Brioche Toast

Or

Smoked Chicken Salad

Manuka Smoked Chicken Breast Served On a Bed of Mesclun, Cherry Tomatoes & Rock Melon Slices With a Drizzling of Lemon Honey Mustard

MAIN COURSE

Chicken Breast

Seasoned With Feta Cheese, Sundried Tomato & Coriander

Or

Pan-Fried Salmon

With A Pineapple, Cucumber and Pepper & Chili Salsa

All Mains Are Served With Potato Terrine and Fresh Seasonal Vegetables

SWEET CONCLUSION

Chocolate Raspberry Tart

With Crème Fraiche, Marscapone and Mixed Berry Compote

Or

Lemon Tart

A Sweet Pastry Tart Filled With Zesty Lemon Curd, Finished With Berry Coulis & Sauce

Anglaise

Or

Optional:

Dessert Buffet

Fresh Fruit Salad

Apple Strudel

Cheesecake Tarts

Chocolate Brownie

\$55.00 per person



Drop Menu #2

TO START

A Selection of freshly baked breads

ENTRÉE

Homemade Pate

With sundried tomato, olive chutney & Focaccia toast

Or

Smoked Salmon Terrine

With a capers, lemon & horseradish

MAIN COURSE

Chicken Breast

Seasoned with feta cheese, sundried tomato & coriander

Or

Loin of Lamb

Coated with a green olive tapenade crust, served with caramelized red cabbage, red kumara & a minted pea salsa

All mains are served with potato mash and fresh seasonal vegetables

SWEET CONCLUSION

Tiramisu

A flavoured cream resting on a Marsala & espresso sponge

Or

Lemon Tart

A sweet pastry tart filled with zesty lemon curd, finished with berry Coulis & sauce Anglaise

Or

Optional:

Dessert Buffet

Fresh Fruit Salad

Apple Strudel

Cheesecake Tarts

Chocolate Brownie

\$55.00 per person