

Buffet Menu Selection

To Start

Bread, olive oil, pesto, roast garlic

Buffet Selections

Meat & Seafood Selection

- *Garlic and rosemary studded lamb roast*
- *Apple and sage stuffed roast pork with crackling*
- *Roasted venison leg with cranberry*
- *Chicken, basil, roast peppers, parmesan gratin*
- *Beef Carpaccio, roasted beets, shaved parmesan, olive oil*
- *Stewart Island Salmon, lime, ginger and basil*
- *Herb and parmesan crusted monkfish*
- *Green lipped mussels steamed with fennel, white wine and cream*

Gourmet Selection

- *Beef filet with mushroom and wild thyme*
- *Porcini dusted veal rack*
- *Duck roasted with fig and orange stuffing*
- *Crayfish poached in citrus butter*
- *West coast white bait*
- *Scampi grilled with lemon sabayon*

Salads and Vegetables

- *Orzo pasta, tomato, feta, spring onion, kalamata olive salad*
- *Sun dried tomato and feta stuffed Portobello mushrooms*
- *Warm salad of slow roast tomato, green beans, baby beets, coppa ham*
- *Roasted seasonal vegetables with balsamic glaze*
- *Walnut, grape and rocket salad*
- *Tomato, mozzarella, basil, olive oil*
- *Minted New potatoes*
- *Green salad*

Accompaniments

- *Herb garlic aioli*
- *Red wine jus*
- *Mint jelly*

Dessert Selection

- *White chocolate and mint tart*
- *Rhubarb and apple crumble*
- *Tiramisu*
- *Sticky chocolate brownie*
- *Honey and pistachio semifreddo*
- *Apricot and almond tart*
- *Dark chocolate and raspberry gateau*
- *Fresh fruit platter*

Accompaniments

- *Cream anglaise*
- *Whipped fresh cream*
- *Berry couli*