

# PLATED DINNER

## SELECTION

### ARRIVAL

Freshly-baked artisan bread rolls, served with a selection of dips and NZ butter

### ENTRÉE (Choose 2, alternate drop)

#### Chicken Diavolo

*Succulent chicken breast marinated in paprika, chilli and orange served with roasted kumara, couscous and a fresh herb yoghurt*

#### Salmon Trio

*Smoked avocado mousse, vodka-cured gravlax and herb aioli, poached on crispy potatoes*

#### Thai Lamb Salad

*Thai-style lamb salad with chilli and Thai herbs, crispy noodles and a nahm jim dressing*

#### King Prawn Cutlets (GF)

*King prawn cutlets with honey melon and mango salsa, raspberry dust, summer herbs and caper mayonnaise*

### MAIN COURSE (choose 2, alternate drop)

#### NZ Rack of Lamb

*Herb-crusted NZ rack of lamb, on a bed of creamy truffle polenta, with red wine jus*

#### Slow-Roasted Pork Belly (GF)

*Slow-roasted pork belly with crackling, on Japanese slaw, with Granny Smith apple sauce and gravy*

#### South Island Salmon Fillet

*Seared salmon served with a creamy garlic, lemon and spinach sauce, on a bed of pearl couscous and bok choy*

#### Chicken Breast (GF)

*Tender chicken breast with kohlrabi and potato purée, orange-braised baby fennel, crispy kale and mandarin jus*

#### Fresh Hauraki Gulf Fish

*Freshly caught Hauraki Gulf fish pan fried with a mixed tomato and capsicum piperade, topped with Champagne beurre blanc sauce and whole king prawns*

#### Premium NZ Eye Fillet (GF)

*Aged grass-fed eye fillet on a bed of kumara and potato, toasted almonds and a black garlic wild mushroom sauce*

(Vegetarian option available on the night)

All mains served with:

Scalloped potatoes (V, GF)

Mixed leaf garden salad with Parmesan and Caesar dressing (GF, V)

### DESSERT (choose 2 options)

Wild Berry Cheesecake (V)  
*With raspberry coulis*

Arabic Coffee and Baileys Tiramisu (V)

Vanilla Chantilly (V)  
*With fresh fruit millefeuille*

Warm Cinnamon Brioche Pudding (V)  
*With apples, raisins and meringue*

Seasonal Fresh Fruit and Mango Sorbet (GF, VE, DF)

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

Based on a  
minimum of  
50 guests

