

Sample Buffet Menu *(Can be Spit Roasted if requested)*

Classic Canterbury Leg of Lamb Studded with Garlic & Rosemary

Oven Roasted Mustard & Thyme Crusted Prime Beef

Orange & Sweet Chilli Glazed Champagne Ham

*Carved by our Chef
Served with a Variety of Chutneys & Mustards*

Main Buffet

Balsamic & Brown Sugar Tomato Roasted Salmon Fillet with Salsa Verde

*Moroccan Chicken Tajine
(Served with Fragrant Rice & Coriander Yoghurt)*

*Green Lipped Mussels Steamed
(Served with Coriander, Chilli & Coconut Cream)*

Mediterranean Vegetables Spiked with Garlic, Balsamic & Rock Salt

Roasted Gourmet New Season Potatoes

Hot Creamy Mushrooms

Caesar Salad with Bacon Lardons, Garlic Croutons & Shaved Parmesan

*Seafood Platter with King Prawns, Sautee Scallops, & Half Shell Oysters
(Served with Lemon Wedges, Soy & Wasabi)*

Mixed Leaf Salad with Balsamic Oil

Selection of Freshly Baked Breads & Rolls

Dessert

*Classic French Chocolate Torte
(Served with Sauce Framboise & Thickened Cream)*

Greek Orange Syrup Cake with Citrus Syllabub

Premium NZ Cheeses with Fresh Fruits, Dates & Cracker Selection

Freshly Brewed Tea & Coffee with Homemade Fudge