

## SAMPLE MENU

# BANQUET DINING

WE WORK WITH YOU TO CREATE FLEXIBLE MOUTH WATERING MENUS. EXTENSIVE MENU OPTIONS

Banquets are large dinners with several courses. These are served to the centre of the table on shared platters, for guests to help themselves from. Great way to create social family type atmosphere.

## SHARED BANQUET

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Served with a selection of Fresh Baked Bread Rolls & Spreads

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### MAINS *choose two options*

- Slow Roasted Lamb Shoulder with Boulangere Potatoes
  - Roasted Beef Scotch Fillet on Watercress & Kumara or Portabello Mushrooms
  - Mediterranean Chicken Slow Cooked in Tomato, Onion & Olive Gravy
  - Salmon Fillets with Creamed Spinach
  - Pork Belly with Asian Spices, Roasted Apple & Sautéed Cabbage
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### TABLE SALAD

Mesculin Salad with Vinaigrette  
Kale, Lemon, Croutons & Parmesan

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### PLATED DESSERTS

Panacotta & Mango Delight with Biscuit Crumb & Mango Coulis  
Caramelised Apple Tart on Puff Pastry with Vanilla Bean Ice Cream  
Layered Tiramisu with Espresso & Amaretto Anglaise  
Crispy Chocolate & Caramel Mousse with Chocolate Sauce & Chocolate Ice Cream  
Oreo Individual Cheesecake with Chocolate Custard  
Apple & Rhubarb Crumble Tart with Chantilly Cream

