



SAMPLE PLATED DINING

Please find following a few menu items (from our Formal Dining Menu) to give you an idea of our menus; however, we prefer to sit down with the customer to personally tailor a suitable menu to the event.

Entree

Twice baked blue cheese soufflé
Slow braised belly pork with bok choy sesame and soy
Waikanae crab risotto with avocado
Cream of Sweet corn with homemade Asian Pork & Prawn Dumpling

Mains

Loin of Palliser Bay Lamb with caramelized red onion marmalade, red wine and rosemary
Fillet of North Island Angus Beef with truffled potatoes, mushroom duxcelle and Madeira
Poached breast of corn fed Chicken with vanilla and liquorice infused risotto
Breast of Duck with a tortellini of confit red wine poached pear
Pan fried fillet of Groper creamed savoy cabbage, new potatoes, leek and citrus beurre blanc

Desserts

Warm chocolate fondant with raspberry and sorbet
Goats' milk and vanilla bean panna cotta
White chocolate terrine infused with Drambuie
Twice baked mango and lime soufflé with a mango sorbet

Or a simpler menu

Cream of Roasted Pumpkin with a hint of Chili
Roasted loin of Pork with Caramelised Apple and Calvados, Baby Vegetables
Kaffir Lime & Coconut Panna Cotta

Please contact our experienced Events team in order to discuss your requirements in greater detail