

### THE COLD ITEMS

Selection of artisan breads, served with dips and oils Garden Salad with a balsamic dressing Baby spinach salad with beetroot, orange, feta and caramelised walnuts A selection of sliced European meats including ventricina, prosciutto, calabrese and feline Rocket salad with fresh shaved parmesan cheese

### THE MAINS

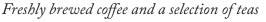
Pan roasted marinated chicken breast, salsa verde, warm pearl barley and herb pilaf Herb crusted market fish of the day, rosemary roasted potatoes Medley of steamed seasonal vegetables, Kapiti olive oil, Marlborough Sea salt Roasted root vegetables, confit garlic, thyme

### THE CARVERY STATION

Rydges glazed ham on the bone, and slow roasted Grass fed Beef Sirloin Served with a selection of sauces, mustards and dressings

### THE SWEET STUFF

Fruit mince pies Pavlova with Chantilly and fresh fruit Steamed Christmas pudding Portlander's mini trifles







### Canape package \$14 per person \ half hour

Petite prawn cocktails, 1000 island, lettuce, poached prawns

Crispy Haloumi, white balsamic reduction, orange jam

Mini burger sliders, crispy chicken, Huffman's aioli, Swiss cheese

Petite pork pies, spiced aspic

## Substantial Canapes \$8per person

Selection of mini rolls with slow roast lamb, baked ham and pulled roast turkey

Petite seafood trio with (e.g) baked salmon, marinated green lip mussels, steamed cockles

Rare roast grass fed beef sirloin, Yorkshire pudding, Mandy's horseradish

# THE CARVERY STATION 1 item for \$20per person | both for \$28perperson

Baked ham or roast beef, selection of sauces, breads and rolls

## Add a little sweet treat \$5 per person

A selection of sweet treats and dessert items





### **TO START**

Artisan ciabatta roll, Manuka honey and Dijon mustard butter

### **ENTREES**

Petite Portlander style prawn cocktail

Roast turkey vol au vont, bread sauce, sweet cranberry puree, stuffing crumble

Roast pork belly, vanilla roast apple, cauliflower silk, Eddie's cider reduction

### **MAINS**

CHOOSE FROM

Sous vide NZ salmon with sauce bearnaise Pure South eye fillet with port wine jus Pan roasted free range chicken supreme with jus lie

ALL SERVED WITH

Truffled dauphine potato, spiced carrot puree, sautéed broccolini

### **DESSERTS**

Portlander crème brulee, spiced berry salad, vanilla bean ice cream

Steamed Christmas pudding, crème anglaise, raspberry coulis, whipped cream

