



# THE OLD CHURCH

## HAWKE'S BAY

### WEDDING MENU OPTIONS

#### Package 1

Complimentary round of bubbles  
Selection of 4 canapés  
Bread served with olive oil  
Choice of 3 Entrees  
Choice of 3 Mains  
Choice of 2 sides  
Choice of 3 desserts  
Tea & Coffee Buffet

#### Package 2

Selection of 4 canapés  
Bread served with olive oil  
Choice of 2 Entrees  
Choice of 2 Mains  
Choice of 2 sides  
Choice of 2 desserts  
Tea & Coffee Buffet

Or

Selection of 4 canapés  
Bread served with olive oil  
Choice of 3 Mains  
Choice of 2 sides  
Choice of 3 desserts  
Tea & Coffee Buffet



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## HAWKE'S BAY

### Canapés

Oysters (surcharge of \$4 per person)

Smoked fish, horseradish & beetroot pate on crostini

Chili & mussel wonton, vampire chili yoghurt

Smoked salmon roulade, Lebanese cream cheese, capers & cucumber (GF)

Mini burgers, cheese & pickles

Confit chicken rolls, hoisin, spring onion, cucumber, soy & coriander dipping sauce

Chorizo & parmesan Arancini, roasted garlic aioli

Confit duck rillettes, pickled raisin & red onion jam, mini toasts (GF)

Smoked chicken profiterole, coronation aioli

Crisp potato, whipped goats cheese & chives (V) (GF)

Roasted capsicum sushi, pickled ginger & cucumber, wasabi (V) (GF)

### Entrees

Ham hock terrine, piccalilli, baked sourdough toasts

Smoked fish, potato, dill & caper croquette, roasted lime aioli

Roasted beetroot risotto, rocket & watercress pesto, walnut & parmesan gremolata

Shrimp cocktail, cos lettuce, smoked paprika mayonnaise, poached lemon

Spiced lamb pithivier, tomato, parsley & red onion salsa



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### Mains

#### All served on seasonal greens

Sirloin of beef served medium rare, café de Paris butter

Twice cooked pork belly, caramelised onion & sage jus

Roasted rump of Hawkes Bay lamb, tomato, smoked paprika & caper

Pan seared white fish, salsa verde (subject to availability)

Roasted Chicken breast, bacon, thyme & pickled onion jus

South island salmon, olive, red onion & white anchovy salsa

Vegetarian available on request

#### Side dishes for the table:

Herb roasted vegetables

Steamed gourmet potatoes, garlic & chive butter

"The Old Church" coleslaw

Mixed leaf salad

Brown rice salad

### Desserts

Butterscotch Brûlée, strawberry biscotti

Chocolate Entremet, chocolate soil & passion fruit gel

Chilled lemon rice pudding, lemon curd, mint & mandarin salad

Individual Japonaise gateaux, praline & dried raspberry crumbs

Chocolate & peanut semi freddo, peanut brittle & salted caramel

Red berry bavarois, seasonal berries & berry coulis

