

FUNCTION SET MENUS

Choose four canapés, three entrees, three mains and three desserts \$85.00

Choose three canapés, two entrees two mains and two desserts \$75.00

Choose two entrees two mains two desserts \$65.00

Choose two entrees or two desserts and two mains \$55.00

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, roquette & watercress pesto, walnut & parmesan gremolata

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

Spiced lamb pithivier, tomato, parsley & red onion salsa



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

For the table: (choose 2 of the following)

Roasted gourmet potatoes

"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



Terms and conditions

These menus are suitable for a minimum of 20 people and bookings are essential

One menu must be selected for the entire group

All set menus include complimentary bread, tea and coffee

Special dietary requirements can be catered for with advanced notice

Vegetarian option available upon request

Menus are subject to seasonal changes

Your menu must be confirmed at least 1 week prior to your booking

Final numbers must be confirmed 1 week prior to your booking; this is the minimum

that will be charged for