

# Set Menu

## CHRISTMAS TABLE BANQUETTE

If you have a large group or small, this four course set menu is designed to please everyone. Start your evening off with freshly baked breads, canapés to follow, succulent prime meats plated individually for each diner and finished off with a house made, decadent chocolate dessert. Your meal is accompanied with delicious, fresh made sides to be shared.

We guarantee everyone will be left fully satisfied!

## On Arrival

served at your table to share:

- *Hand crafted bread platters (v)*

*A fine selection of freshly baked gourmet breads & house made flat breads accompanied with seasonal dips & spreads*

## Canapes

A bite sized taster selection of hand crafted canapes prepared freshly by our team of chef's served with accompaniments

## Middle

All guests will enjoy a selection of all three prime meats cooked to perfection served with condiments & sides to share

- *Prime New Zealand Beef Fillet*

*Slowly cooked for 18 hours to medium / smoked compound butter*

- *Herb Roasted Chicken*

*With sage & onion stuffing / cranberry & mint aioli*

- *Traditional NZ Manuka Smoked Champagne Ham*

*Glazed with maple, rum & clove / caramilised pineapple*

Served at your table to share

- *Duck fat roasted potatoes*

- *Balsamic roasted vegetable medley*

- *Tossed Katikati mesclun salad with house Vinaigrette*

- *Peppercorn Caesar salad with panacetta, cranberry, poached egg, parmesan & house made ranch with a rich, hot jus de lie to share*

## The End

Individual plated dessert for you to enjoy:

- *House Made Chocolate Fudge Cake*

*with crisp brandy snap disc, plum compote & vanilla bean ice*

We are happy to cater for any special dietary requirements your group

All set menus are subject to seasonal change & product availability.

24 hour minimum notice for individual dietary requirements is necessary.