

BUFFET # 1

Carvery

Choice of one of the following

Beef - roasted to medium rare with a mustard crust, horseradish cream and gravy
Baked ham on the bone with pineapple and mustards with
Roast Leg of Pork with apple sauce and gravy

Seafood :

NZ Mussels marinated in white wine & vinegar
Poached salmon dardes with lemon & cucumber
Fish Goujons – crumbed fish bites with tartare sauce
Butter Chicken
Pumpkin cannelloni with spinach, feta and tomato
Potatoes – roasted with olive oil & rosemary

Medley of seasonal vegetables
White rice

Tossed green salad
Greek salad with feta , olives & red onion
Vietnamese cabbage salad with spicy peanut dressing

Desserts

Citrus glazed cheesecake
Traditional pavlova
Brandy baskets with fresh fruit & cream

Tea and coffee

BUFFET # 2

Carvery

Choice of 2 of the following :

Beef - roasted to medium rare with a mustard crust, horseradish cream and gravy

Baked ham on the bone with pineapple and mustards with

Roast Leg of Pork with apple sauce and gravy

Roast leg of lamb with mint jelly and gravy

Seafood :

Oysters in half shell with lemon

Calamari with lemon pepper polenta

BBQ Pork in honey soy sauce

Thai chicken curry with coconut milk and green chilli

Indian style Lamb Meatballs with red onion and lemon

Potato gratin with garlic & cream

Stir fry vegetables

Wild rice

Tossed green salad

Tomato with feta , red onion

Kumara salad with ginger & orange

Desserts

Fresh Fruit Salad

Triple chocolate fudge cake

Peach crumble with cream

Tea & Coffee

BUFFET 3

Carvery

Choice of 2 of the following :

Beef - roasted to medium rare with a mustard crust, horseradish cream and gravy
Baked ham on the bone with pineapple and mustards with
Roast Leg of Pork with apple sauce and gravy
Roast leg of lamb with mint jelly and gravy

Seafood

Whole Poached NZ Salmon with dill Mayo
King prawns with lime & chilli dressing
Sushi shrimp and surimi platter

Beef medallions with mushrooms and onions
Stirfry chicken with bok choy and black bean sauce
Fresh fish fillets in a white wine sauce

Baby minted potatoes
Steamed seasonal vegetables
Basmati rice

Tossed green leaf salad with tomatoes
Potato egg and chive salad
Pasta with chargrilled vegetable salad

Desserts

Tropical fruit cheesecake
Dark chocolate mousse cake
Fresh fruit salad
Selection of NZ Cheeses, crackers and fruit

Freshly brewed Tea and Coffee

Romfords

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