

Plated Menus **(Minimum of 30 guests)**

Design your own menu by choosing two items from each course
Two course or
Three Course

Entrees

Smoked Chicken on salad greens and crispy sobu noodles with lemongrass and chervil vinaigrette

Trio of seafood – seared scallop , smoked salmon darn and king prawns with citrus vinagrette

Smoked south island salmon mousse in a filo basket with cucumber pickle and roasted red capsicum dressing

Bacon , herb and mushroom in filo on rocket with tomato salsa

Tartlet of field mushrooms black olives and parmesan

Vegetarian sushi with wasabi and soy

Mains

Chargrilled akaroa salmon with a light crust of coriander dill cumin and brown sugar in a citrus beurre blanc

Chicken breast filled with camebert and spinach with a chardonnay cream sauce

Beef tenderloin with a blackpepper and mustard crust served with mushrooms and caramelised onion marmalade

Ricotta gnocchi , chargrilled eggplant and red capsicum salad

Grilled terakihi on ribbon vegetables with a shrimp and chardonnay sauce

Grilled pork fillet glazed with apple syrup on wild mushroom risotto and apple chardonnay jus

Lamb cutlets rubbed with rosemary and garlic and finished with a merlot reduction

All main courses served with
potato gratin
medley of seasonal vegetables
baskets of breads

Desserts

Brandy basket with forest berry compote and cream

Chocolate gateau with raspberry coulis

Individual pavlovas with fresh fruits and cream

Lemon & lime cheesecake with greek style yoghurt

Trio of cheeses



Romfords

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