



banquet menu

freshly baked crusty bread rolls with butter

a selection of crisp mesclun leaves from Hawke's Bay's *Epicurean*

tomato, cucumber, olive & red onion salad

pasta salad with organic *hohepa* feta, roast root vegetables,
bell peppers & pesto

baked new potatoes with chives, sour cream & bacon

seasonal vegetable salad with toasted almonds

olives, sundried tomatoes, char-grilled mediterranean vegetables,
fresh parmesan & artichokes

HOT DISHES

corn fed chicken thighs with coq-au-vin sauce

poached salmon fillet with tomato chive beurre blanc

BBQ beef sirloin fillet with a selection of mustards

smoked leg of lamb

glazed ham

DESSERTS

tiramisu

decadent chocolate torte cake with fresh cream

pavlova roulade with lemon curd mascarpone cream & fresh fruit

Head Chef: Peter Hallgarth