

Mid-Winter Menu

Minimum of 25 people

Spit roasted meats.

- *Golden roasted chicken: fresh chicken deboned and rolled with stuffing.*
- *Champagne ham: served hot with our special glaze.*
- *Rolled leg and shoulder of pork: rubbed with salt and oil for delicious crackling. (Please allow an extra \$1.00 per person if you choose this meat)*
- *Prime Rump Roast: marinated with garlic and oil, tender and juicy.*
- *Rolled lamb leg: please allow an extra \$3.00 per person if you choose this meat.*

More than 50 diners: choose three meats from the above menu.

Fewer than 50 diners: choose 2 meats.

Winter Vegetables

**Gourmet potatoes topped with herb spread.*

- *Mixed medley of roast vegetables (kumara, pumpkin, red onion and rosemary)*
- *Broccoli and cauliflower in a rich creamy cheese sauce.*
- *Peas*
- *Baby carrots glazed with herb spread.*
- *French stick softly baked sliced with spread.*

Condiments to suit your meal.

- *Golden roast gravy*
- *Apple sauce (with the pork)*
- *Honey mustard*
- *Home-made mint sauce (with the lamb)*
- *Salt and pepper*

Dessert Options

Please choose one dessert from the list below. Desserts are supplied with tropical fruit salad.

- *Pavlova Freshly creamed and decorated with kiwi fruit.*
- *Brownie Wicked chocolate brownie dusted with icing sugar freshly baked on the day of your function.*
- *Cheesecake Passion fruit, strawberry or raspberry*
- *Apple crumble*

*Add an extra dessert can be added for **\$6.00 p/person**. Condiments for desserts such as whipped cream or ice cream can be added to the dessert options for little extra cost - please just ask.

*All meals are served with quality disposable plates, cutlery, napkins and disposable tablecloth for the buffet table delivered to your dining venue.

PRICING

Over 50 Adults \$32.50 per person

Under 50 Adults \$34.50 per person

!!Delivery costs apply!!

Our menus are flexible and supplied with friendly service.

Please contact Andrew for further options.

