



# Table d' Hote Menus

(Minimum 25 guests)

## Waipuna

Dill and lemon cured salmon, celeriac remoulade, smoked paprika twists and chervil

Smoked paprika and cumin spiced chicken supreme, parsnip, sesame and potato rosti, with thyme jus

Classic individual New Zealand pavlova with macadamia praline and a raspberry, yoghurt fool

Freshly brewed coffee and fine tea selection

**\$55.00 per person**

## Regal

Tandoori chicken with coriander, ginger and fennel roasted kumara salad, salsa verde, wild rocket and lemon oil

Grilled grain fed beef fillet, horseradish and potato gratin, beetroot slaw and shiraz jus

or

Pan fried salmon fillet, basil spinach puree and potato dumplings

Chocolate parfait, blueberry caramel, white chocolate cream and vanilla tuille

Freshly brewed coffee and fine tea selection

**\$65.00 per person**

# Platinum

Pan fried scallop caesar salad with crisp baby cos leaf, bacon lardons, toasted panko breadcrumbs, mimosa salsa and caesar dressing

or

Chicken liver terrine with armagnac soaked prunes, micro greens and poppy seed lavoshe

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Mint pesto crusted lamb rack with braised pressed lamb, truffled potato puree and broad beans

or

Pan fried salmon with chilli, star anise and ginger, egg noodles, edamame and coriander

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Creme bruleé with champagne jelly and strawberry spoons

or

Mahoe aged gouda, citrus oat biscuits, toasted walnuts, mandarin poached apricots

Freshly brewed coffee and fine tea selection

**\$80.00 per person**

Prices exclude GST

Should your requirements not be listed above please contact our conference team and they will assist you with any queries that you may have.

Vegetarian options and special dietary requirements available on request.

All menu selections are served with Artisan baked bread roll and butter and a medley of steamed seasonal vegetables served to the table