

## DINNER BUFFET MENU

### ONE

Selection of specialty baked bread

Pineapple & mustard glazed champagne ham  
(Carved at the Buffet)

Moroccan roasted chicken with smoked tomato couli  
Rosemary roasted potatoes

Medley of roasted parsnip, pumpkin, & kumara with green beans & mustard dressing

Tossed garden salad with croutons & lemon dressing  
Penne pasta with sun-dried tomato, basil & pecorino

Bittersweet chocolate cake with raspberry couli  
Apple strudel with whipped cream  
Fresh seasonal fruit salad

Tea selection with fresh coffee

\$30-00 p/p plus GST

## **DINNER BUFFET MENU**

### **TWO**

Selection of freshly baked loaves

Roast beef with grain mustard  
(Carved at the Buffet)  
Served with yorkshire pudding & red wine jus

Grilled fish of the day served in a lemon caper broth  
Slow roasted chicken filled with sour dough & herb with piquant sauce  
Potato & rosemary gratin  
Fresh seasonal vegetables

Awapuni deli platter  
A fresh array of sliced, cold cured deli meats

Tossed garden salad with garlic croutons & vinaigrette  
Roasted potato salad with crispy bacon, chives & béarnaise  
Rissoni pasta salad with aged cheddar, oven dried tomato & basil

Fresh seasonal fruit salad  
French chocolate cake  
Apple & rhubarb crumble served with whipped cream

Tea selection with fresh coffee

\$34-00 p/p plus GST

## **DINNER BUFFET MENU**

### **THREE**

Selection of freshly baked loaves

Slow roasted leg of lamb

With red wine jus & mint sauce

Peach & pineapple glazed champagne ham

Carved at the Buffet

Chicken cacciatore

(Classic Italian tomato based casserole)

Salmon fillets poached in lemon grass & ginger broth served with bok choy & Singapore noodles

Braised venison, pinot & mushroom ragout

New potatoes with spanish onions & buttered green beans

Seasonal vegetables

Mirror of cold cut deli meats served with chutneys & pickles

Grilled chicken caesar salad

Roasted carrot, kumara & parsnip salad with balsamic dressing

Brown rice salad with grilled bell peppers, crispy shallots, cucumber & coriander dressing

Baked New York cheesecake

Drunken fruit

Passion fruit pavlova roulade

White chocolate brownie

Tea selection with fresh coffee

\$40-50 p/p plus GST

**DINNER BUFFET MENU**  
**FOUR**

Selection of freshly baked loaves

Roast beef served with Yorkshire pudding and red wine jus  
Peach & Lime glazed champagne ham

Grilled tarakihi fillets served in lemon caper broth with green lip mussels  
Braised pork loin with apple & fennel slaw  
Gnocchi with Spanish onion, buttered courgettes & plum tomatoes  
Tossed seasonal vegetables

Mirror of cold cut deli meats served with chutney's & pickles

Grilled prawn Caesar salad  
Greek salad  
Angel hair pasta with saki, soy & pickled cucumber

Caramel, chocolate & nougat cheesecake  
Lemon meringue tartlets  
Vanilla bean pannacotta

Assorted cheese board with tea & coffee

\$45.75 p/p plus GST