

## Plated Dinner Options

(Silks Lounge only, max 300 people)

### ENTREES

Kawa Kawa crusted lamb fillet with poached potato & mint couli  
Vietnamese beef rolls with waikami salad & wasabi dressing  
Manuka smoked chicken roulade with rocquette & cilantro cream  
Alsbury duck pate with onion compote & brioche  
Salmon gravalax with pickled vegetables & ponzu dressing  
Herb seared tuna, nicoise style, with tomato and basil oil

### MAIN MEAL

Grilled fillet of beef with white bean & bacon puree buttered courgettes & red wine jus  
Confit of lamb on pomme parsnip puree with mint couli  
Slow roasted chicken breast with mushroom duxelles & candied kumara  
Fillet of marlborough salmon on kip flur potato with bok choy served in lemon grass & ginger broth  
Wild mushroom Gnocci with crumbled kikorangi & petite salad

All meals are served with  
Seasonal vegetables  
or  
Tossed green salad  
Served to your table

### DESSERTS

Caramelized banana mille-feuille layered with passion fruit sorbet  
Vanilla bean pannacotta with lime and ginger syrup & russian teacakes  
Manhattan cheesecake with stone fruit compote  
Chocolate truffle cake served with marinated strawberries  
Fresh fruit plate and passion fruit coulis

Choose two options of entrée, main & dessert  
**\$55.00 p/p plus GST**

Additional entrée or dessert \$7.50 p/p plus GST  
Additional main \$9.00 p/p plus GST