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# Small Groups Menu

Prepared by Executive Head Chef Craig Hendry

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## Canapés

Chef's selection of 4 canapés, approximately 3 pieces per item, \$17 per person

## Small Groups Menu

\$99 per person

Three courses with one starter, two mains (alternate drop), one dessert

*All main courses served with market fresh garden vegetables*

## STARTERS

Canterbury duck leg and pork belly terrine with apple and vanilla chutney  
Salmon trio – cold smoked, hot smoked and gravlax with cucumber and avocado tagliatelle  
Pan seared blue cod with truffled fish cakes, watercress pesto and anchovy mayonnaise  
Chicken liver parfait with crab apple jelly toasted sour dough and turnip rémoulade  
Seared beef carpaccio with wasabi mayonnaise and cauliflower fritters  
Citrus cured Mount Cook salmon with chilled cucumber sauce and caper mayonnaise  
Seared tuna carpaccio mustard dressing, capers, tomatoes and mint  
Salad of smoked duck, and endive grape compote, walnuts and shaved pecorino  
Red braised ham, hock oriental sauerkraut and pickled vegetables  
Central Otago rabbit and leek pie, roasted carrot puree and braised radishes  
Confit of duck leg risotto, wild mushrooms and truffle oil  
Smoked Canterbury Duck breast, apple and vanilla chutney, country pâté and toasted brioche  
Pressed ham terrine with piccalilli mustard seed dressing  
Central Otago rabbit loin wrapped in confit leg, bacon lardons and garden pea risotto  
Hereford Beef Carpaccio with horseradish rémoulade rocket and baby beetroot  
Seared yellow fin tuna fish with bean salad and wasabi dressing  
Grilled tuna fish, oyster mushrooms and soy sesame dressing  
Ceviche of king fish with grapefruit and pawpaw salsa  
Seared Atlantic scallops, prawn tortellini and watercress pesto

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**Menus and pricing valid to 30 April 2012. Menu prices are based on a minimum of 6 guests and maximum of 20 guests. All prices exclude GST.**

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## **MAINS**

Angus beef rib eye, potato gratin, horseradish, seasonal vegetables and a Madeira jus  
Slow braised lamb shoulder with goat's cheese terrine, white onion puree, peas and broad beans  
Mount Cook salmon fillet, crushed new potatoes, asparagus and lemon butter sauce  
Herb crusted blue cod, confit tomatoes, fondant potatoes and saffron sauce  
Corn fed chicken breast, roasted scallions, creamed sweet potatoes and wild mushrooms  
Angus beef fillet with braised shin, risotto of fresh horseradish, root vegetables and ale juices  
Cider braised pork belly, black pudding and apple cakes with carrot puree and bok choy  
Little lamb leg, cinnamon braised minted new potatoes, fresh broods and peas  
Roasted rump of lamb with olive and tomato tapenade, crushed potatoes, salsa verde and roast garlic juice  
Angus beef fillet, glazed shallots, bacon lardoons, artichoke rösti and provincial tomato compote  
Pan seared snapper, new baby potatoes, anchovies, confit tomatoes and chive cream fresh  
Roasted monkfish in aged ham with juniper cabbage, tiger prawns and pork wine juices  
Roasted Mount Cook salmon fillet asparagus velouté, cucumber tagliatelle and salmon caviar  
Otago lamb cutlets, braised shoulder, grilled courgettes, pea's, broad beans and mint sauce  
Wild Fiordland venison, fondant potato, pumpkin and vanilla bean puree, creamed cabbage, pinot jus  
Ale braised beef short rib, truffled mashed potato, seasonal vegetables and sticky cinnamon jus  
Hereford beef fillet mignon (bacon wrapped) pommes anna potato, roasted shallots and Madeira jus  
Braised pork belly and chorizo sausages, pearl barley (risotto) and spring beans  
Yellow fin tuna loin with potato croquettes, confit tomatoes, capers and a lemon dressing  
Pan seared duck breast and confit duck leg with creamed cabbage, new potatoes and dijon mustard  
Baked grouper fillet with spicy peppered chorizo and black olives

## **DESSERT**

Classic individual pavlova with seasonal fruit, vanilla bean cream and passion fruit pulp  
Lemon buttermilk panacotta with poached rhubarb, pistachio biscotti  
Lemon tart with vanilla mascarpone  
Vanilla posset with fresh strawberries and mint ice cream  
Chocolate tart with raspberry compote vanilla bean ice cream  
Chocolate fondant with raspberry sorbet and fresh spring raspberries  
Pear and walnut tart with cinnamon ice cream  
Summer berry pudding with vanilla creamed mascarpone  
Caramelized orange and filo pastry macadamia praline parfait  
Lemon posset with summer berries, spiced shortbread  
Chocolate pavé with hazelnuts raspberry sorbet  
Lemon curd cheesecake with lime sorbet  
Cappuccino bread and butter pudding with vanilla bean ice cream  
Blueberry pie with vanilla bean ice cream  
Nectarine tart, mascarpone cream and orange praline  
Strawberry panacotta with black pepper ice cream  
Selection of truffles and treats

Tea or coffee

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