

# Buffet menu 2

≈ \$36.0 per person inclusive of GST (minimum numbers apply) ≈

## Breads

*Selection of freshly baked breads and rolls  
served with homemade dips and olive oil*

## From the chef's carvery

*Choice of citrus glazed ham on the bone with accompanying  
sauce*

*OR Roast Pork with honey glazed crackling*

*OR Rare roast beef with seeded mustard crust Accompanying  
sauces*

## Hot Mains

*Fresh tarakihi goujons of fish with tartare sauce*

*Butter Chicken with fragrant basmati rice*

*OR Roasted chicken breast with mustard and honey sauce  
jasmine rice*

*Spinach and feta penne pasta with chefs homemade tomato  
sauce and shaved parmesan*

*Medley of chefs seasonal vegetables*

*Oven roasted potatoes, pumpkin and kumara*

## Salads

*Fresh garden salad with lettuce greens, tomatoes, cucumber,  
Spanish onions, sprouts, house vinaigrette*

*Chef's traditional coleslaw*

## Desserts

*Pavlova with soft cream & fruit topping*

*OR white chocolate and raspberry cheesecake*

*Fruit salad with seasonal fresh fruit and whipped cream*

*Selection of teas and filter coffee*