



MENU SELECTIONS

Raglan Valley Cocktail Menu

Starters:

- Tandoori chicken skewers
- Mini beef and Guinness pies with tomato relish
- Nori rolls with ginger and soy dipping sauce
- Parmesan arancini balls with salsa Verde
- Spinach and ricotta filo
- Vegetable samosa with plum dipping sauce
- Bruschetta: choose 2: 1. Tapenade, 2. Beef tartare with horseradish cream,
3. Tomato salsa, 4. Smoked salmon, chives and sour cream, 5. Mushroom and garlic
Rosemary & sweet potato stackers

Something more substantive:

- Battered flat head tails with chips, lemon wedge & tartare sauce
- Pulled pork sliders with apple and fennel slaw
- Chicken, beef or lamb korma with steamed basmati rice
- Crispy Coconut Chicken
- Lasagne Cupcakes
- Greek Lamb salad with tzatziki and pitta bread
- Char grilled vegetable tarts with goat's milk feta

Desserts:

- Individual lemon citrus tartlets served with double cream
- Profiteroles filled with creme patissière and drizzled with dark chocolate ganache
- Apple and cinnamon turnovers
- Mixed petite fours
- Rich chocolate and raspberry brownie topped with double cream

Tea and coffee

Please select: four starters, three more substantive and two dessert options.





MENU SELECTIONS

Mount Cole Roast Buffet Menu, including canapés

Canapes:

- Nori Rolls with ginger and soy dipping sauce
- Parmesan arancini balls with salsa Verde
- Pulled pork sliders with apple and fennel slaw
- Selection of Bruschetta – choose 2: 1. Tapenade, 2. Beef tartare with horseradish cream, 3. Tomato salsa, 4. Mushroom & garlic, 5. Smoked salmon & sour cream
- Tandoori chicken skewers served with yoghurt sauce
- Mini char-grilled vegetable tarts with goat's milk feta
- Lamb skewers glazed with lemon & honey served with tzatziki
- Rosemary and sweet potato stackers

Main course selection:

- Seasoned rolled roasted leg of lamb with gravy & mint jelly
- Seed mustard crusted roast fillet of beef served with a red wine jus
- Seasoned rolled leg of pork served with gravy & apple sauce
- Roasted turkey breast with gravy & cranberry sauce
- Stuffed roasted chicken served with gravy & seasoning
- Baked Fillet of Salmon with a lemon butter sauce

Salads:

- Caesar salad
- Greek-style cucumber salad
- Salami & pesto pasta salad
- Waldorf salad
- Roast vegetable & couscous salad
- Spinach, tomato & feta salad
- Spinach, pumpkin & cashew salad

Vegetables:

- Baby chat potatoes with herb butter
- Scalloped potatoes
- Roasted potatoes
- Honey balsamic glazed roasted root vegetables
- Whole baby beans & almonds
- Cauliflower & broccoli au gratin
- Honeyed carrots
- Steamed Vegetable mix

Desserts ~ alternate serve

- Crème Caramel
- Sticky date pudding with caramel sauce
- Pavlova with Chantilly cream & mixed berries
- Lemon citrus tart served with double cream
- Rich chocolate and raspberry brownie topped with double cream
- Profiteroles filled with creme patissière and drizzled with butterscotch sauce
- Glazed fruit tart with crème patissière

Tea and coffee

Please select: four options from canapes, three options from main course, five options from salads /vegetables & two options from dessert.





MENU SELECTIONS

Lake View Package

Canape Selection:

- Vol au Vents – choose 2: 1. Chargrilled vegetable and goat's cheese,
2. Chicken & mushroom, 3. Egg & chive mayonnaise 4. Tuna mornay
Nori rolls with ginger and soy dipping sauce
Parmesan arancini balls with salsa Verde
Smoked salmon blinis with lemon, sour cream & capers
Selection of Bruschetta – choose 2: 1. Tapenade, 2. Beef tartare with horseradish cream,
3. Tomato salsa, 4. Mushroom & garlic, 5. Chorizo, sundried tomato & feta
Asian Chicken Balls with mango chutney

Entree selection:

- Tandoori chicken tenders with jasmine rice and salsa
Thai-style smoked Tuki trout salad
Grilled lamb salad served with tzatziki
Char grilled vegetable tart with feta and rocket
Fattoush salad
Scallop & bacon gnocchi with a creamy white wine sauce

Main course selection:

- Lamb shank with a red wine jus
Sticky pork belly with star anise
Filo chicken parcel filled with asparagus & camembert
Atlantic salmon served with a lemon butter sauce
Eye fillet steak with mushrooms, drizzled with red wine reduction
All main courses served with seasonal vegetables

Dessert Selection:

- Sticky date pudding with caramel sauce
Pavlova with Chantilly cream & mixed berries
Lemon citrus tart served with double cream & strawberries
Poached pear with gingerbread and vanilla bean ice-cream
Chocolate cheesecake with fresh berries
Apple turnover with crème Anglaise

Tea & coffee

Please select four options from canapes and two options from each other course for alternate service.

