



Buffet menu

Main dishes

Eye fillet of beef on crispy olive roast potatoes with smokey romesco sauce
Slow roast lamb leg with bright smashed root veggies and gremolata
Thai coconut chicken served over coconut rice with asian herbs and mango
Grilled lamb cutlets with broccoli/potato puree and broccoli salad
Chicken thighs with garlic, fennel, green beans and roast carrots
Grilled local fish with Caperberries and lemon, new potatoes, chorizo, tomato

Salads

Roasted beet, pomegranate molasses, watercress, mascarpone, fresh walnuts
Three veg tabouli (Carrot, Broccoli, Cauliflower)
Potato and Kumara chips with herb lemon salt
Quinoa with fresh herbs, feta and grilled vegetables
Indian Ratatouille with yogurt and coriander
Rice salad with nuts and dried cherries
Grilled Asparagus and beans with herbed labne
Eggplant Moussaka stuffed tomatoes
Herb and flower summer salad with lemon vinaigrette
Summer tomatoes with basil, pine nut and courgette

Desserts

Chocolate hazelnut meringue roulade GF
Lemon tart with blueberry coulis
Chocolate and mascarpone tarts with fresh berries
Peach Walnut and Lavender Cake with whipped cream
Pumpkin and cinnamon cheesecakes with caramelised pecans
Pistachio and honey roast stone fruit with mascarpone GF
Very chocolate mousse cake with berry compote and whipped cream GF

Please choose 2 meats, 3 salads and 3 desserts.

Fresh breads and butter included.

Desserts can be passed around or displayed on a tea table.

If you are having trouble selecting complementary items
we are always happy to help.

Please let us know if you have any special dietary requirements or preferences and we will do our very best to accommodate them.

Instructions will be given if heating is required.