

For formal seated occasions, our talented chef's exquisite tastes and superb presentation will conjure images of pure food artistry. Here is a small selection of our available dishes.

ENTRÉE

Smoked duck pastrami with edamame bean salsa, pickled mustard seeds, miso aioli and red pepper crisp ❄️🌿🌶️🥚

Twizel High Country salmon gravlax with beetroot marshmallow, horseradish powder and preserved lemon vinaigrette ❄️🌿🌶️🥚

Terra Vin Pinot Noir mushrooms with young carrot purée, Red Leicester beignets, candied thyme and rocket gel 🌶️🌿🌶️

MAIN

Seared Angus beef fillet with fennel scented polenta frites, braised saffron eschallots and black garlic butter 🌶️🌿

Pan seared Monk fish with smoked kedgerree croquettes and Rekordarlig cider sabayon 🌶️🌿

Garlic rosemary Canterbury lamb rump with saffron fondant potatoes, spring pea purée and Zany Zeus smoked yoghurt 🌶️🌿

Parma ham wrapped chicken with zucchini, lavender roasted ricotta, micro watercress salad and bell pepper reduction 🌶️🌿

Twice baked kumara soufflé with sautéed spinach, candied walnuts and Saporoso balsamic 🌶️🌿

DESSERT

Passionfruit infused crème brulee with mango mint salsa and pistachio macaron sandwich with Malibu scented butter icing ❄️🌿🌶️

Poached rhubarb and brown sugar meringue mess with rhubarb foam and Whitakers chocolate powder ❄️🌿🌶️

Cheese cake with beurre noisette crumbs, frozen Doris plum mascarpone and mandarin wafers ❄️🌿

Kahlua chocolate torte with whipped ganache, praline crumbs, hazelnut crunch ice-cream and wild berry reduction ❄️🌿🌶️

PLATED MENU ACCOMPANIMENTS

Artisan style bread rolls

Seasonal vegetables and salad

Coffee and tea - freshly brewed coffee and a variety of herbal teas

Petit fours - a selection of homemade small sweets



Please contact our experienced events team to discuss formal dining menu ideas and costs further.