



# Table d' Hote Menus

(Minimum 25 guests)

## Waipuna

Chicken and Cognac game terrine with young crisp leaves  
and Cumberland sauce

Oven baked chicken breast supreme served with gratin potato  
finished with a rosemary and orange jus

Silky smooth jasmine and coconut panna cotta with double baked biscotti

Freshly brewed coffee and fine tea selection

**\$55.00 per person**

## Regal

Pansotti pasta filled with mushrooms, walnut and feta served with a tomato and  
basil sauce topped with young rocket and parmesan shavings

Grilled grain fed beef fillet on a fried bacon galette and a mixed bean  
cassoulet served with a red wine and rosemary jus

or

Pan fried salmon fillet with a light basil sauce served with pearl potatoes  
and tomato concasse

Individual kiwifruit garnished pavlova with fresh cream

Freshly brewed coffee and fine tea selection

**\$65.00 per person**

# Platinum

Caesar salad with soft poached free range egg, garlic crostini, crispy bacon, parmesan shavings, anchovy fillets and a creamy caesar dressing

or

Delicately pan fried tiger prawns served with Gazpacho Andalouse on iceberg chiffonnade

—

Roasted lamb rump served with roasted gourmet potatoes and a lightly minted pea crush finished with a rich glace de viande

or

Slow cooked pork belly with silky potato and corn mash topped with a cider jus

—

The Original Banoffee pie

or

New Zealand cheese selection with walnut bread and grapes

Freshly brewed coffee and fine tea selection

**\$80.00 per person**

Prices exclude GST

Should your requirements not be listed above please contact our Conference

Team and they will assist you with any queries that you may have.

Vegetarian options and special dietary requirements available on request

All menu selections are served with fresh home-baked bread rolls.