

Sample Pre Dinner Canape & Seated Dinner Menu

Pre dinner canapes

Mushroom, mascarpone & lemon arancini with truffle aioli

Smoked Akaroa salmon filo tart w citrus crème fraiche & baby capers

Rice paper roll with drunken chicken & sesame ginger dressing

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Artisan breads to start

Parmesan & cauliflower croquettes with herb crème fraiche

or

Provençal seafood in a saffron cream with summer tomatoes

200gm beef fillet with summer tomato sauce vierge, Montpellier butter & jus

or

Akaroa salmon on a fennel & herb salad with lemon aioli & a caper raisin salsa

All mains are served with seasonal potatoes

Shared sides of market vegetables or salad

Dark chocolate & coconut tart with hazelnut praline, vanilla mascarpone & raspberry crumbs

or

Lemon set cream with elderflower gel, crème fraiche, crushed meringue & mandarin crumbs

Tea selection & freshly brewed organic filter coffee

