



Sample Breakfast Menu

Breakfast 'Trifle': homemade toasted muesli, berry compote, Greek yoghurt, toasted almond silvers

Breakfast ramekin of bacon, tomato, sausage scrambled egg and mushroom

Selection of mini muffins (may include apple, cinnamon and raisin, kumara, bacon and onion)

Smoked salmon and cream cheese ciabatta rolls

Freshly brewed coffee and a selection of Pickwick teas

Fresh orange and apple juice



Sample Morning & Afternoon Tea

Selection of muffins (*may include*): apple cinnamon and raisin, double chocolate banana chip, glazed passion-fruit, sundried tomato spinach feta, smoked ham, pakari cheddar and grain mustard

Orange sultana scone, Barkers 'Baxters' jam, chantilly cream

Chicken, leek and kikorangi pastie, spinach, feta and peppadew calzone, tomato chutney



Sample Canapé Package

Parmesan sable, cherry tomato, mascarpone, basil pesto (vegetarian)

King prawn, coriander filo, Thai sweet chilli dipping sauce

Panko crumb free-range chicken katsu, lemon, pink ginger ponzu, wakame

Manuka smoked salmon rosette, chive blini, salmon caviar, pea shoot tendrils

Peppered Angus beef, Kikorangi blue cheese wedge on rye croustade, horseradish aioli

Aoraki salmon, kumara, ginger fishcakes, sweet mango, coriander salsa





Sample Buffet

Carvery: Roast rump of beef, baby Yorkshire puddings, onion thyme marmalade

Crispy pork belly with sweet and sour vegetables and asian noodles

Butter Chicken: rich tomato, coriander, mild curry sauce, served with jasmine rice

Shepherd's Pie: Prime lamb, slow cooked root vegetables, rosemary, topped with minted pea mash

Baked aubergine, woodland mushroom, spinach Moussaka (*vegetarian available on request*)



Saffron couscous, spiced seasonal vegetable caponata

The Park Caesar: Cos lettuce, garlic, croutons, parmesan, anchovy dressing

Roma, cherry tomatoes, red onion, Persian marinated feta salad

Selection of artisan breads, New Zealand creamery butter



Espresso pannacotta, kahlua cream, amaretti biscuit crumb

Caramelised raspberry brioche bread and butter pudding, vanilla seed anglaise

Spiced apple and shortbread crumble, cinnamon mascarpone





Sample Plated Menu

Entrée

Oak smoked Marlborough salmon, tomato, white crab, baby coriander salad, salmon roe, lemon oil dressing

Rare horopito roasted beef fillet, mustard greens, vine ripened tomato, caper berry salsa



Main

Macadamia crusted Northland Hapuka, lemon crushed potato, Mediterranean vegetable ragout, red pimento glaze

Peppered beef fillet, Colman's mustard butter, horseradish mash, seared vine tomato, hand picked green beans, pancetta, red wine, thyme jus



Dessert

Rhubarb, apple compote topped with rich shortbread crumble and vanilla seed cream

Rich fine bitter chocolate raspberry tart, winter berry compote, vanilla seed mascarpone, chocolate panatela

Cheese Selection

Selection of fine New Zealand cheeses, fresh honeycomb, dried fruit, crackers and lavosh

