

All our menus are tailored for each event, please use the following menu as a reference or as it is, you are most welcome to add or remove any menu items, email it through to us and we will provide you with Bespoke quotation. Alternatively, please provide us with a menu you wish to have for your special day.

Please note we offer group rates (not per head) all food left over from your feast is for you to keep, please bring along your own containers for us to dish out your left overs.

We also offer a free tasting for wedding couples (confirmed bookings) of your selected menu, this will be an opportunity for us to meet and for you to have a good idea of how the food will look and taste like on your special day. A site visit is also included for all confirmed bookings.

### **Menu NR: 0023**



#### **Harvest table:**

- Homemade White / Brown bread, French loaves, Ciabattas & White Cocktail buns
- A selection of crackers
- Cheeses: Mature Cheddar, Blue cheese, Camembert, Brie, Mature Gouda, Cream cheese & Butter
- Green and Kalamata olives in bowls
- Red Onion Marmalade
- Fruits in season

#### **Main: Open Fire and Mobile Smoker**

- Spit roasted whole lamb and leg of lamb
- Slow cooked brisket
- Pork belly
- Kumara spuds wrapped in foil with butter and sour cream
- Butternut, feta, beetroot and lentil salad with coriander
- Gourmet green salad
- Noodle Basil pesto salad with Parmesan shavings

#### **Dessert:**

Banoffee pie and Milktart