



High Country Feast

\$46.50 per person

\$39.50 no Dessert

Serviced - Minimum 40

All Prices Inc GST

MEATS

Pork

Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Aged Beef

Seared, finished in the spit & accompanied by a creamy horseradish sauce

Chicken

Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

Canterbury Lamb

Canterbury's finest Lamb smothered in our chef's finest spices, spit-roasted to perfection & accompanied by mint jelly.

Whole Ham on the Bone

Carved at the buffet table accompanied by whole grain mustard

This succulent & mouth-watering selection of meat is served with:

SALADS

Choose any FIVE salads from our Home-style &/or Gourmet salad selections
(Please see attached menu)

AND

- Baby Potatoes: Tossed through herbed butter & fresh parsley
- Breads: A selection of fresh bread rolls accompanied by butter
- Gravy: Piping hot & a perfect to finish!

DESSERTS

- Pavlova: Made the Kiwi way, topped with fresh whipped cream & seasonal fruit
- Cheese Cake: Choice of gourmet flavors including baileys, chocolate & decadent lemon
- Lemon Meringue Pie: Tangy, gooey, lemon curd settled in a sweet pastry crust, topped with light and fluffy meringue- mouthwatering!!
- Fruit Salad: Assortment of fresh seasonal fruits to cleanse the palette

Comes fully served by our friendly staff, dressed buffet table, china, crockery and serving ware provided.

We do the clean up so you don't have to!!

Please enquire as to gluten & dairy free, vegetarian & vegan options

Salad Selection

Choose any FIVE from menu below

Home-style Salads

Farmhouse Potato Salad

Gourmet potatoes, red onion, parsley, ham off the bone & spring onion dressed with our chefs own homemade mayonnaise

German-Style Potato Salad

Salad of gourmet potatoes, red onion, gherkin, parsley, spring onion all tossed through our homemade mayonnaise - a twist on the classic! (V)

Country Coleslaw

Good old Kiwi favorite, cabbage-based slaw tossed through a mayonnaise (GF)

Beetroot Salad

Kiwi icon - Whole baby beetroot tossed in a red onion vinaigrette (V,GF)

Orzo Pasta Salad

Baby spinach, olives, sundried tomato, red onion & feta mixed through an al dente orzo pasta

Seasonal Tossed Lettuce

Mixed lettuce, capsicum, spring onion, cucumber & red onion accompanied by our home-made mint & honey dressing (GF/V)

Gourmet Salads

Mexicana Bean Salad

Five beans, corn, capsicums' onions, red pepper and finished in a light malt vinegar dressing (V)

Watermelon Salad

Juicy sliced watermelon, red onion, feta, flat leaf parsley, mint & black olives drizzled with a lime & olive oil dressing (V, GF)

Summer Classic Caesar Salad (seasonal)

Crispy bacon bits, egg, spring onions & anchovies mixed through Cos lettuce & Caesar dressing, topped with grated parmesan & fresh croutons (V/GF option available)

Mediterranean Cous Cous

Sundried tomatoes, olives, red onions, capsicums, parsley mixed through light & fluffy Cous Cous finished tossed through our homemade lemon dressing

Asian Pasta Salad

Spiral Pasta, capsicums' onions, celery, coriander, baby leaf spinach tossed through an Asian style spiced soy dressing

Greek Salad (Seasonal)

Tomato, olives, cucumber, red onion, parsley & feta tossed through our homemade vinaigrette

Classic Waldorf

Sliced apples lightly seasoned, celery & toasted walnuts tossed through our homemade mayonnaise (V/GF)

Curried Rice (Mild)

Pineapple, corn, coconut & sultanas mixed through tender rice & finished with a tangy lemon-curry dressing (V)

Seafood Marina Salad

Selection of squid, mussels, clams & shrimps tossed through a classic tangy seafood dressing (served cold)