

50th WEDDING ANNIVERSARY

Hors d'oeuvres to be enjoyed in the bar with a pre luncheon drink:

- *A medley of mini tartlets – bacon & onion, blue cheese & asparagus, sweetcorn & aged cheddar, caramelized onion*
- *Our own Kaipara smoked fish pate served on golden crostini with cherry tomatoes & chives*

Main buffet:

- *Succulent roast pork with extra crackling accompanied with our own apple sauce & spicy tomato chutney & traditional gravy*
- *Scaninavian Gravlax Salmon – cured 'in house' using the traditional method of fresh dill, sugar, salt, caraway seeds & Brandy over five days & served on a silver tray with a dill & horseradish dressing, egg & cucumber slices & lemon wedges*
- *Crispy roast potatoes cooked in the English fashion*
- *Baked Crown Pumpkin & orange Kumara tossed in brown sugar, rosemary & cotton seed oil*
- *Broccoli & cauliflower lightly steamed & served in a special Parmesan, aged Cheddar & Gruyere cheese sauce, topped with breadcrumbs & paprika & grilled till golden*
- *Minted butter peas*

Dessert:

- *Our famous tiered Pavlova extravaganza filled with a tangy raspberry coulis, covered in Chantilly cream & decorated with seasonal fruits and raspberry coulis*
- *Hand picked and prepared apples & feijoas topped with a thick butter & brown sugar crumble, served with our own creamy Crème Anglaise custard & pouring cream*
- *Made on the premises, creamy Vanilla bean icecream & rich dark chocolate, orange & Grand Marnier icecream accompanied with extra raspberry coulis & thick chocolate ganache pouring sauces*

'Afters':

- *A wide selection of teas & herbal teas as well as freshly brewed coffee served from silver pots & accompanied with a selection of after dinner 'naughties' with the compliments of Lansdowne House.*