

## **MID YEAR DINNER:**

### **Hors d'oeuvres to enjoy in the bar upon arrival:**

- *A mini tartlet selection: bacon & onion, caramelized onion, blue cheese & asparagus, bacon, aged cheddar & sweetcorn*
- *Tiny vegetarian spring rolls & Samosas with sweet chilli & spicy plum dipping sauces*

### **Entrée: To be served at your table:**

- *A house specialty – Scandinavian Gravlax Salmon cured 'in house' over 5 days using the traditional methods of salt, sugar, dill, caraway seeds & brandy giving the salmon a wonderfully full bodied, mellow flavour – served on a bed of Mesculin leaves accompanied with cucumber, free range eggs, lemon wedges & a dill & horseradish dressing*

### **Main Course: Self serve buffet style in the red dining room:**

- *Succulent rolled leg of pork served with extra crackling, homemade apple sauce, spicy tomato & date & feijoa chutneys & traditional gravy*
- *Roast chicken with a sautéed sage, thyme & butter onion stuffing, wrapped in streaky bacon & served with cranberry sauce*
- *Crispy roast potatoes cooked in the English style*
- *Crown pumpkin & orange Kumara tossed in cotton seed oil, brown sugar & rosemary & baked till golden*
- *Broccoli & cauliflower lightly steamed & served in our own Parmesan ,Aged cheddar & Gruyere cheese sauce, topped with breadcrumbs & paprika and grilled till sizzling*
- *Seasonal Brussel Sprouts, steamed & tossed in caraway butter*
- *Peas in a mint butter*

### **Dessert: Self serve:**

- *A rich mid winter fruity steamed pudding accompanied with a creamy brandy Crème Anglaise custard*
- *Hand picked apples with feijoa from the garden topped with a butter & brown sugar crumble & served with Chantilly or pouring creams*
- *Our own creamy Vanilla bean &/or rich dark chocolate, orange & Grand Marnier icecreams accompanied with a thick chocolate Ganache & tangy raspberry coulis 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*