

60TH BIRTHDAY DINNER:

Hors d'oeuvres:

- *Tiny vegetarian spring rolls & Samosas with sweet chilli & spicy plum dipping sauces*
- *Smoked salmon on toasted crostini with a gherkin, horseradish & pepper cream cheese*
- *Bite size prawn cutlets with a lime & sweet chilli sauce*
- *Devils on horseback*

Main buffet:

- *Individually selected & smoked for Lansdowne House, hot ham on the bone studded with cloves and cooked with an orange, Manuka honey and English mustard glaze accompanied with crushed pineapple, hot English & Dijon mustards and Maraschino cherries*
- *Prime scotch fillet of beef, seasoned with thyme, sea salt & black pepper, cooked medium rare & served with horseradish, Béarnaise or traditional gravy*
- *Marinated chicken drumsticks with all the aromatic flavours of the East*
- *Gourmet potatoes steeped in a mint, parsley & chive butter*
- *A baked vegetable medley of orange kumara, golden pumpkin, carrots, parsnips, red onions and roasted peppers tossed in cotton seed oil, brown sugar & rosemary*
- *Broccoli & cauliflower lightly steamed and served in an aged Cheddar, Parmesan & Gruyere sauce, topped with breadcrumbs and grilled until golden*
- *Minted baby peas*
- *A large green salad with Roma tomatoes, cucumber, red onion, a pepper medley, eggs, fresh herbs, avocado & more accompanied with an orange balsamic vinaigrette, traditional salad cream & freshly cooked croutons*

Dessert:

- *Individual sticky date puddings with a thick, creamy caramel sauce*
- *Our famous 30 egg, three tiered Pavlova extravaganza filled with a tangy raspberry coulis, covered with Chantilly cream and topped with tropical fruits and shavings of rich dark chocolate*
- *Oranges marinated in a sugar and whisky syrup and left to mature accompanied with a honey and whisky Atholbrose cream*
- *Brandy snaps with a Baileys Cream filling*
- *Made on the premises, a creamy Vanilla bean icecream as well as our House Specialty icecream – orange zest, dark chocolate & Cointreau*

'Afters':

- *A cheeseboard with an assortment of local and imported cheeses together with grapes, dried fruits and a selection of crackers*
- *A wide selection of teas and herbals teas as well as freshly brewed coffee served from silver pots and accompanied with a selection of 'after dinner' naughties with the compliments of Lansdowne House.*