

PRIVATE DINNER FOR FRIENDS:

Hors d'oeuvres: In the bar in front of the open fire:

- *A platter of baby spring rolls and wontons with sweet chilli & spicy plum dipping sauces, Greek olives and herbed feta with golden crostini, a medley of mini tartlets and a few surprises!*

Main course: In the small dining room:

- *A boned and rolled leg of lamb seasoned with rock salt and rosemary and accompanied with mint sauce picked from the garden and a traditional gravy*
- *Crispy golden roast potatoes*
- *Baked crown pumpkin and orange kumara tossed in cotton seed oil and brown sugar*
- *Broccoli & cauliflower lightly steamed & served in our own three cheese sauce, topped with crispy breadcrumbs & grilled to a golden brown*
- *Minted baby peas*

Dessert:

- *An all time favourite – apple & feijoa crumble with a caramelized brown sugar topping accompanied with Chantilly cream and a medley of our own Vanilla bean & rich chocolate, orange & Cointreau icecreams*

'Afters': In front of the fire:

- *Your choice of tea or herbal tea or freshly brewed coffee with a little plate of after dinner 'naughties'.*