

WEDDING BREAKFAST 2:

Hors d'oeuvres:

- *Bacon, cheese & sweetcorn mini tartlets*
- *Tiny spring rolls and vegetable Samosas with sweet chilli and spicy plum dipping sauces*
- *Devils on horseback*
- *Kaipara smoked fish pate on golden crostini with chives and cherry tomatoes*
- *Melt in the mouth sage, sesame and tasty cheese biscuits*

Main buffet:

- *A large basket of mixed bread rolls and focacia breads with butter pats*
- *Succulent roast pork with extra crispy crackling, homemade apple sauce and traditional gravy*
- *Scotch fillet of beef with horseradish and mustards*
- *Chicken breast baked in a parmesan crust*
- *Mussels marinated in onion and vinegar*
- *Gourmet potatoes steeped in a mint, parsley and chive butter*
- *Potatoes au gratin*
- *A baked seasonal vegetable medley – a selection of golden kumara, pumpkin, carrots, parsnips, red onions and roasted peppers tossed in cotton seed oil, brown sugar and rosemary*
- *A hot tomato, fresh basil and onion salsa with a couple of secret ingredients*
- *Seasonal asparagus steamed in lemon water, tossed in lemon butter and served with a drizzle of hollandaise*
- *A mixed green salad with Italian tomatoes, cucumber, avocado, spring onions, peppers, eggs and more topped with crispy croutons and accompanied with our own orange balsamic vinaigrette or traditional salad cream*

Dessert:

- *A four tiered pavlova filled with a berry cream coulis and topped with seasonal fruits*
- *A chocolate strawberry tart*
- *Oranges marinated in whisky and sugar, left to mature and accompanied with whisky and honey Athol brose cream*
- *Double chocolate rum truffles*
- *Brandy snaps with Baileys Cream*
- *Our own icecreams – rich chocolate and boysenberry accompanied with a chocolate orange Cointreau ganache and a boysenberry coulis*

'Afters':

- *A wide selection of teas and herbal teas and filtered coffee served from silver servers and accompanied with a selection of 'naughty nibbles' with the compliments of Lansdowne House.*