WEDDING MENU 5:

Hors d'oeuvres:
- *Bacon, cheese & sweet corn tartlets and canapés*
- *Baby mushroom tartlets*
- *Mini asparagus rolls*
- *Tiny spring rolls & vegetable samosas with sweet chilli or spicy plum dipping sauces*
- *Smoked salmon on toasted Vogels with gherkin and pepper cream cheese*

Main buffet:
- *A large basket of mixed bread rolls and butter pats*
- *Individually selected and smoked ham on the bone with an orange, honey and English mustard glaze accompanied with crushed pineapple, hot English or seed mustards and Maraschino cherries*
- *Roast chicken stuffed with thyme, sage and red onion and wrapped in streaky bacon*
- *Australian extra large butterfly prawns pan-fried in sweet chilli sauce and served on a bed of Arborio, pepper and wild rice salad*
- *Gourmet potatoes steeped in a mint, parsley and chive butter*
- *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*
- *Broccoli and cauliflower steamed and served in our special three cheese sauce topped with toasted breadcrumbs*
- *Parkvale mushrooms sautéed in garlic butter*
- *A huge mixed salad with cos lettuce, Roma tomatoes, cucumber, avocado, spring onions, eggs and more, topped with toasted croutons and accompanied with an orange and balsamic vinaigrette or a traditional salad cream*

Dessert:
- *A tangy cream and lemon zest tart*
- *A three tiered Pavlova each layer sandwiched with a raspberry coulis and topped with raspberries and chocolate shavings*
- *Brandy snaps filled with baileys cream*
- *Oranges marinated in sugar and whisky and left to mature*
- *A platter of chocolate truffles*
- *Our own special icecreams – Vanilla bean and orange zest, dark chocolate and cointreau*

'Afters':
- *A wide choice of teas and herbal teas and filtered coffee served from silver pots and accompanied with a selection of after dinner 'naughties' with the compliments of Lansdowne House.*