

WEDDING MENU 6:

Hors d'oeuvres:

- *Mushroom and parsley mini tartlets*
- *Tiny vegetarian spring rolls and samosas with sweet chilli and spicy plum dipping sauces*
- *Melt in the mouth sage, sesame and tasty cheese biscuits*

Main buffet:

- *A large basket of mixed rolls and focacia breads with butter pats*
- *Prime scotch fillet, seasoned and cooked to your liking, served with horseradish and traditional gravy*
- *Chicken breast baked in a parmesan crust*
- *Gourmet potatoes steeped in a mint, parsley and chive butter*
- *Creamy mashed potatoes topped with cheese and onion and grilled to a sizzling golden brown*
- *A baked seasonal vegetable medley – a selection of golden kumara, pumpkin, parsnips, carrots, red onions and roasted peppers tossed in cotton seed oil, brown sugar and rosemary*
- *A creamy mushroom and parsley ragout*
- *Baby beans lightly steamed and tossed in almond butter*
- *A mixed green salad with Italian tomatoes, cucumber, eggs, radishes, fresh herbs and more topped with crispy croutons and served with an orange, balsamic vinaigrette or traditional salad cream*
- *A colourful hot pasta tossed in a creamy tomato, onion and fresh basil salsa with a hint of warm chilli*

Dessert:

- *A two tiered pavlova filled with a boysenberry cream coulis and topped with tropical fruits*
- *Banoffie pie – caramel, bananas and cream!*
- *Brandy snaps filled with baileys cream*
- *A giant fruit platter with strawberries, pineapple, melon and grapes with a centrepiece of chocolate rum balls*
- *Made on the premises, two icecreams – chocolate and boysenberry!*

'Afters':

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