

Dinner Set Menu

Three course @ \$65.50pp
[price from 1 October 2011]

Parties of 10 and over only
Numbers to be confirmed 72 hours prior
Number confirmed will be charged for
Menu changes seasonally
Includes GST

Bread Selection Village Press Olive Oil & Dips

Entrée

Chef's Soup of the Day

OR

Slow Roasted Hawke's Bay Lamb Shoulder and Hohepa Feta Terrine, With Tomato Chutney & Herb Salad

OR

Marinated Black Tiger Prawns, Garlic, Lemon & Herb Butter, Dressed Leaves & Matchstick Potatoes

Main Course

Fresh Fish of the Day

Smashed Garlic Potatoes, Greens & Cherry Tomatoes

OR

Chargrilled Fillet of Herb Cured Beef, medium rare, Olive Oil Mash, Spinach & Blue Cheese Butter

OR

Fennel & Herb Roasted Chicken Breast
Olive, Caper & Spring Vegetable Salad

Served with Garden Vegetable Medley

Dessert

Individual Chocolate Cake

White chocolate Mousse, Berry Compote,
'Raspberry & White Chocolate' Icecream

OR

Amaretto Crème Brulee, Praline, Fresh Fruit & Biscuits

OR

Citrus Polenta Cake, Citrus Salad, 'Lemon' Ice Cream

Filter Coffee/ Tea @ \$2.00pp additional

Espresso @ \$4.00 pp additional [under 20 only]

