



CANTERBURY FEAST MENU

served in the style of a traditional feast with shared plates, sauces & sides delivered to each table for guests to share. Special dietary requirements can be catered to on request.

ENTRÉE

natural clevedon coast oyster
smoked akaroa salmon w citrus & fennel slaw

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MAIN

roast sirloin of canterbury angus beef
braised canterbury merino lamb shoulder
whole roast chicken w lemon & thyme
served w a selection of seasonal vegetables, potatoes, salad & a selection of sauces

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DESSERT

chocolate coated profiteroles
mini pavlova w seasonal fresh fruit
plum & blackberry crumble w crème anglaise

\$85 per person

