



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

Freshly baked bread loaves, extra virgin olive oil & confit garlic butter
Cured pork, venison & lamb charcuterie
Smoked Akaroa salmon w citrus & fennel slaw

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MAIN

Truffle mustard rubbed Canterbury Angus sirloin cooked medium
Roasted Canterbury merino lamb rump cooked medium
Garlic & herb roasted chicken thighs
served w seasonal vegetables, potatoes, salad & a selection of sauces

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DESSERT

Traditional kiwi pavlova w whipped cream & kiwifruit
Strawberry & rhubarb crumble w crème anglaise
Marbled chocolate & espresso cheesecake

\$95 per person

