

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

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

DESSERT

Traditional kiwi pavlova w whipped cream & kiwifruit

Strawberry & rhubarb crumble w créme anglaise

Marbled chocolate & espresso cheesecake

\$98 per person

