



Wedding Menu

Cocktail Food & 3 Course menu \$110pp
3 course menu only \$95

Cocktail Food

(1 hour between Ceremony & Meal)

Please select your 4 preferred items from our cocktail menu list

Menu

ENTRÉES

Cream of Courgette Soup

with crusty bread

Salpicon de Marisco con Salmon – Salmon topped Seafood Salad (L/GF)

Cold smoked Akaroa Salmon leaves atop a refreshing vinaigrette salad of prawn & mussel morsels, diced courgette, red & green capsicum, red onion, parsley & garlic

MAIN COURSES

Pescado del Dia - Fresh Market Fish

Chargrilled fish of the day with Canary Island style mojo verde herbed vinaigrette & sauteed vegetables (GF/LF)

Pato a la Naranja – Orange Confit Duck

Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney

Asado de Cordero - Lamb Shoulder

Slow roasted canterbury lamb shoulder, with gourmet potatoes served with a red wine, rosemary and thyme reduction (GF) (LF)

Solomillo de Buey - Fillet of Angus Beef

Prime fillet grilled medium, tomato, dauphinoise with a truffle & Pedro Ximenez sauce (GF)

Vegetarian Paella (GF VG) (LF on req)

Cooked in a paella pan

DESSERT

Sorbet de Mango y Macedonia de frutas (G/LF VG)

Refreshing Mango Sorbet with fresh seasonal fruit salad

Crema Catalana (GF on req)

Our house speciality. Traditional Spanish cream with a hint of lemon, vanilla & cinnamon topped with caramelised sugar

Mousse de Chocolate Negro con Baileys

Rich, decadent mousse with 72% dark chocolate with a dash of Baileys Irish Cream liqueur

LF - Lactose free GF – Gluten free VG - Vegan PLEASE ADVISE OF ANY DIETARY REQUIREMENTS