



# New Years Eve

B U F F E T M E N U \$ 8 2 . 5 0 P P

## TO START

### FRESHLY BAKED ARTISAN BREADS

served with Oils, Dips and Butter

### PLATTERS OF DELICATELY SLICED COLD CUTS

and cured Meats with Pickles

### AN ARRAY OF SMOKED AND MARINATED SEAFOOD,

Mussels, iced Banana Prawns and Kaipara Harbour Oysters

### FRESH GARDEN SALAD

with Radish, Cucumber, Tomato, Pea shoots, Croutons and soft-boiled Egg

### FLASH ROASTED BUTTERNUT AND SMOKED FETA SALAD

with dried Cranberries, baby Spinach and candied Walnuts

### HEIRLOOM TOMATO AND BUFFALO MOZZARELLA SALAD

with Red Onion, crispy Capers and Basil Leaf

## MAINS

### CHICKEN BREAST MARINATED IN BUTTER MILK

with light Cajun Spice, served with Saffron Aioli

### WAGYU BEEF BRISKET

rubbed up, hot smoked and slow roasted for 48 hours, sliced and served with Tangy House BBQ sauce

### SOUS VIDE AND SLOW ROASTED LAMB RUMP

with Cranberries, Rocket Cashews, Goats Cheese and Beetroot

### LINE CAUGHT MARKET FISH OF THE DAY

served with Japanese Horseradish, Crème Fraiche and Wasabi Caviar

### ROASTED JERSEY BENNE POTATOES

seasoned with Garlic and a dash of Duck Fat

### SAUTÉED SEASONAL GREENS

served with Olive Oil and Sea Salt

### FRESHLY BAKED RICE PILAF

## DESSERTS

### SELECTION OF GLUTEN FREE CHOCOLATE MUD CAKE,

### FRENCH GATEAUX AND CHEESE CAKES

### SPENCER ETON MESS,

shards of Meringue folded together with whipped Cream, fresh Berries and Coulis

### BRANDY SNAPS

Filled with Coffee, Amaretto Biscuits and Liquor with whipped Mascarpone

### FRESHLY SLICED SEASONAL MELONS AND FRUITS

### A FINELY CHOSEN SELECTION OF NZ CHEESES