

Pepper Tree Sample Wedding 3-Course Set Menu

\$70 per person

Minimum 80 pax

Entrée

Confit duck leg on sweet potato purée w salad of fennel, red onion & sweet 'n sour orange

Seafood tasting plate

Snapper ceviche, 2 oysters natural w mignonette vinaigrette, smoked mussels

Green lip mussel paté w warmed Monteith's beer bread

Pork belly on kumara fondant w savoury cabbage, honey & ginger glaze

Salad of new season asparagus, baby spinach, grilled haloumi, macadamia vinaigrette

Mains

Grilled Hapuka w oyster tortellini, chervil velouté

Rack of lamb, served medium rare, w roast capsicum, pumpkin & ricotta cheese cake,
grilled baby leeks & almond crusted kumara, balsamic jus

Beef tenderloin in baker's crust w creamed spinach, crisp potato rosti, white truffle oil, red wine jus

Oven roasted chicken breast encasing cashews & cream cheese w mushroom & brie filo, green beans & pomegranate

Chevre goats cheese & potato gnocchi on roast pumpkin, spinach, char-grilled capsicums, beurre noisette sauce

Desserts

Pohutukawa honey & macadamia nut cheesecake

Vanilla crème brûlée w coconut biscotti

Warmed pear cake spiced w ginger & cinnamon, hazelnut & mascarpone cream, butterscotch glaze

Individual tiramisu encased w white Belgium chocolate w raspberry coulis

Selection of blue, brie & Tuteremoana cheddar w lavosh, candied walnuts & seasonal fruit