

Pepper Tree Sample Wedding 3-Course Set Menu

\$69 per person

Minimum 80 pax

Complimentary amuse bouche (petite hors d'oeuvre)

Entrée

Pan roasted crispy quail set on a salad of fig, parma ham and shaved parmesan, salsa verde and balsamic reduction

Slow roast tomato, feta & spinach tarte w asparagus, soft poached egg & parmesan cracker

Tender veal cutlets, served medium, toasted hazelnut, green beans and Kahurangi blue cheese and mesclun

Coromandel mussel & kumara chowder

Mains

Supreme of chicken stuffed with spinach, pine nuts and feta, roasted pumpkin and steamed broccolini, cranberry and port wine reduction

Rack of lamb served medium rare, pressed kumara encrusted with macadamia, feta and rosemary, balsamic vegetable ratatouille, minted pea puree and jus

Twice baked loin of pork served medium, cranberry and sultana relish and grilled camembert, brandied apple tart tatin and steamed asparagus

Char grilled medallions of beef eye fillet, salad of cherry tomato, bocconcini, basil and watercress, gratin potato and thyme jus

Grilled Snapper on crushed new potatoes, steamed greens, tiger prawns, citrus beurre blanc

Desserts

Selection of New Zealand cheese, Pepper Tree Lavoche crackers, spiced pecans and red onion marmalade

Individual peach, cherry & Cointreau trifle w vanilla mascarpone whip

Double chocolate and Baileys fudge Ice-cream torte, sugared strawberries drizzled with cream balsamic

Citrus mille feuille of sweet pastry layered w lemon & lime curd, sugared raspberries