



# JINGLE & MINGLE

## MENU 2021

### PRE-DINNER CANAPES

Smoked salmon crepe with lemon and chive cream cheese (gf)

Coconut crumbed prawn with a chilli mango lime sauce

Fried shitake dumplings with chilli soy dipping (v)

### ON THE TABLE

Freshly baked bread with lemon thyme butter and olive oil (v)

Antipasto platter with pickles, cheese and cured meats (gf)

### BUFFET DINNER

#### SALADS

Potato salad w spring onion, bacon and mustard mayo (gf)

Roasted butternut, sundried tomato, bulgur wheat and fresh herb tabbouleh (v)

Rocket salad with garlic croutons, blue cheese and pickled red onion (v)

Celery and mushroom salad with shaved pecorino (gf)

#### CARVERY

Maple and orange glazed ham with apple compote

Slow roasted Lamb shoulder with mint jus (gf, df)

#### HOT SELECTION

Cranberry and herb stuffed chicken breast with fried sage

Spinach and ricotta tortellini with spinach, garlic, and tomato sauce (v)

Peas, broccoli, roasted shallots, and crispy bacon (gf, df)

Roast root vegetables with Manuka honey and thyme (gf, df)

Duck fat roasted potatoes (gf, df)

#### DESSERTS

Croquembouche –profiterole tower filled with orange cream patisserie dipped in chocolate

Dark chocolate and white chocolate Grand Marnier mouse (gf)

Baked cheesecake with a ginger and honeycomb crumble

Fresh seasonal fruit w vanilla coconut yoghurt (gf, df)

Feijoa sorbet and black Doris plum ice cream