

plated menu - summer 09

PLATED DINNER MENUS

MENU A - SET 3 COURSE – SET ENTRÉE, SET MAIN AND SET DESSERT

MENU B - ENTRÉE PLATTER, ALTERNATIVE DROP MAIN, SET DESSERT

MENU C - 3 COURSE – SET ENTRÉE, ALTERNATIVE DROP MAIN, SET DESSERT

MENU D - 3 COURSE – SET ENTRÉE, CHOICE OF TWO MAINS, SET DESSERT

MENU E - 3 COURSE - CHOICE OF TWO ENTRÉE, TWO MAINS AND TWO DESSERTS

Starters

Freshly baked bread selection with olive oil and assorted dips

Entrée

Baked asparagus and smoked salmon with poached egg lemon butter sauce and endive salad

Panzanella salad, chargrilled ciabata with capsicums and tomatoes

Confit of duck leg with a pumpkin and cumin rosti, pear and walnut chutney and mizuna salad

Herb crusted Tuna steak with asian spiced vegetables and a yellow rock sugar dressing

Yoghurt marinated chicken on a lemon and cous cous salad with hummus and tomato chutney

Gravalax of salmon with avocado and mango salsa, whit loaf salad and vodka dressing

Pepper and herb crusted lamb loin with roast capsicum salad and mint pesto

Smoked salmon and basil fishcake with roast tomato salad and watercress sauce

Thai marinated beef salad with asian style salad and a chili, lemongrass, coriander dressing

A Greek style salad of oven dried tomatoes, kalamata olives

Feta cheese, tossed in a balsamic dressing

Blue Baths antipasto platter - A selection of continental meats, pates, smoked salmon,

Kalamata olives, pickles and dips

Chilled sea food platter - Marinated mussels, garlic prawns, pacific rock oysters, sushi, smoked salmon

Lemon and seafood sauce

Soup (part of entrée selection)

Pea and mint soup

Chicken and tomato tom yum broth

Roasted butternut and coconut cream with cumin

Mains

Coriander marinated Chicken Breast served on soft polenta with a smoked tomato jus

Tequila marinated salmon on a wild mushroom risotto with lemon dressed salad and lemon bierre blanc

Char grilled beef eye fillet on roasted garlic mash with a spiced tomato chutney and candied soy sauce

Pan fried fresh snapper on a warm salad of tomatoes, capsicums olives and salsa verdi

Pan-fried loin of lamb on tomato and basil infused mash with pea and mint puree and snow pea salad

Peppered scotch fillet with parsnip puree, wilted spinach and a wild mushroom ragout

Char grilled pork fillet on a kumara and apple rosti with wilted mesculin, capsicum salad and thyme jus

Braised lamb shank with artichoke and olive oil mash, a roast salad of eggplant, capsicum and courgette and red wine jus

Blue cheese and red onion polenta cake with baby ratatouille tomato jus and balsamic dressed salad

Pan seared fresh fish with saffron smashed potatoes, sautéed asian greens and tomato Butter nage.

Desserts

Chocolate & macadamia brownie with white chocolate ice cream & raspberry compote

Sticky date & caramel roulade with toffee sauce & white chocolate ice cream

Pear and frangipane tart with butterscotch sauce

Vanilla panacotta with compote of berries and shortbread biscuit

Pavlova with macerated strawberries and Vanilla ice cream

Citrus tart with raspberry coulis and crème fraiche

Selection of NZ cheeses with fruit, nuts and crackers

Exotic fresh fruits served with gourmet ice cream

Dessert platter - two per table

Mini raspberry and white chocolate brulee

Chocolate dipped strawberries

Mini caramelized lemon curd tarts

NZ cheese and crackers

