

## Wedding Menu 1

### Please choose one of the following

Roast Baron of Beef  
with homemade jus and horseradish cream  
or  
Honey Glazed Ham  
with mustard condiments  
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### Please choose two of the following

Lyonnaise Potatoes  
sautéed potatoes with onions and fresh herbs  
or  
Slow Roasted Baby Potatoes  
in a Tuscan seasoning  
or  
Roasted Mediterranean styled vegetables  
in balsamic vinegar and olive oil  
or  
Steamed Broccoli & Cauliflower  
in a gouda and parmesan cheese sauce  
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### Please choose two of the following

Tossed Garden Salad  
with toasted pine nuts, olives and wholemeal croutons  
or  
Cashew & Feta Pasta Salad  
tossed in a light olive oil dressing with fresh chopped herbs  
or  
Rocket Leaves  
tossed with roasted tomatoes and pears with baby artichokes and avocado oil  
or  
Pumpkin & Cashew Nut Salad  
roasted cashew and pumpkin segments in a curry and honey dressing  
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Freshly baked Bread Rolls  
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### Please choose three of the following

Fresh Fruit Salad  
with whipped cream  
or  
Chocolate Profiteroles  
with a rich dark chocolate sauce  
or  
Brandy Snaps  
filled with kahula cream  
or  
Traditional Chocolate Log  
with wild berry coulis  
or  
Kapiti Icecream Selection  
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Freshly brewed Coffee and Tea Selection  
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**\$54.00 per person GST inclusive**



