



Christmas Function Buffet

buffet option 1

Canapes

4x canape items (2x cold canape items and 2x hot canape items)

Whole grain mustard & star anise glazed Ham off the Bone

served with condiments: Dijon mustard, homemade quince chutney.

Oven roasted Chicken Breast

marinated in thyme and lemon zest served with an orange & cranberry dressing.

accompanied by

Steamed gourmet potatoes with melted butter and spring herbs.

Roasted Pumpkin, golden raisins quinoa salad with garden herbs.

Beetroot, carrot and apple slaw dressed with a citrus & extra virgin olive oil dressing.

Spring lettuce tossed with snow peas and asparagus dressed with a red wine vinaigrette.

Dessert

Priska's famous warm apple streusel tart served with vanilla anglaise and whipped cream.

Price: \$ 51.00 per person

Price: \$38.00 per person without canapes

buffet option 2

Canapes

4x canape items (2x cold canape items and 2x hot canape items)

Hawke's Bay roasted Leg of Lamb

medium rare, marinated with sundried tomatoes, garlic & rosemary served with minted yoghurt dressing

Grilled Chicken Thigh Italian style

Rosemary, garlic, preserved lemon served with tomato & red onion salsa.

accompanied by

Steamed gourmet potatoes with melted butter and spring herbs.

Roasted Pumpkin, golden raisins quinoa salad with garden herbs.

Beetroot, carrot and apple slaw dressed with a citrus & extra virgin olive oil dressing.

Spring lettuce tossed with snow peas and asparagus dressed with a red wine vinaigrette.



Dessert

Warm sticky toffee pudding with caramel sauce and whipped cream.

Price: \$ 57.00 per person

Price: \$45.00 per person without canapes

buffet option 3

Canapes

4x canape items (2x cold canape items and 2x hot canape items)

Priska's famous cinnamon & star anise cured freedom free range Pork Belly

Twice cooked served on caramelized cinnamon apple and apple sauce.

Sumac and orange zest marinated Salmon Fillet

Served with cucumber and lemon vinaigrette.

accompanied by

Steamed gourmet potatoes with melted butter and spring herbs.

Roasted pumpkin, golden raisins quinoa salad with garden herbs.

Beetroot, carrot and apple slaw dressed with a citrus & extra virgin olive oil dressing.

Spring lettuce tossed with snow peas and asparagus dressed with a red wine vinaigrette.

Dessert

Pavlova roulade served with whipped cream, berry coulis and strawberries.

Price: \$ 61.00 per person

Price: \$49.00 per person without canapes