

## MID-WINTER MENU

*Minimum booking: 25 guests.*

*Our midwinter menu is all about making things easy and delicious for you! Just pick your favorite roast, add a dessert if you fancy, and we'll handle the rest.*

*Every meal comes with quality disposable plates, stainless steel cutlery, napkins and disposable tablecloth – so you don't have to worry about a thing.*

### Spit-Roasted Meats.

**Golden roasted chicken** – Fresh chicken, deboned, rolled with stuffing.

**Champagne ham** – Served hot with our signature glaze.

**Rolled shoulder of pork** – Seasoned with salt and oil for delicious crackling.

**Prime Rump Roast** – Marinated with garlic and oil, tender and juicy.

**Rolled lamb leg** – Infused with rosemary and cooked to perfection.

### Seasonal Sides Included

*Gourmet potatoes topped with mixed herb table spread.*

*Roast vegetable medley (kumara, pumpkin, red onion and rosemary)*

*Broccoli and cauliflower in a rich creamy cheese sauce.*

*Garden peas*

*Baby carrots glazed with herb spread.*

*Seasonal vegetables may vary based on availability; substitutions or additional costs may apply.*

### Condiments

*Golden roast gravy*

*Apple sauce (with the pork)*

*Honey mustard (with the ham and beef)*

*Mint sauce (with the lamb)*

*Salt & pepper*

*Freshly baked French stick, sliced and served with spread.*

### Dessert Options

*Add one dessert for \$6.00 per person, served with fruit salad.*

*Pavlova Freshly creamed and decorated with kiwi fruit.*

*Brownie Wicked chocolate brownie dusted with icing sugar.*

*Cheesecake Passion fruit, strawberry or boysenberry*

*Apple crumble*

*Extra dessert: \$4.00 per person. Whipped cream or ice cream is available on request; additional cost may apply.*

### Pricing

50+ Adults \$34.50 per person

Under 50 Adults \$36.50 per person

*(Add \$1.00 per person for pork and \$3.00 per person for lamb)*

### Delivery costs apply

*\*Please allow easy access for our staff and vehicle to delivery and set-up\**