

SILKS LOUNGE

PLATED DINNER OPTIONS

PRESET ON THE TABLES

A choice of bread rolls and butter **OR** breads and dips

COLD ENTRÉES

Deconstructed prawn cocktail with chiffonade lettuce, lime and seafood dressing, lemon relish, crispy shallots and roasted prawns (GF)

Medium-rare beef salad with cherry tomatoes, red onion, mesclun, julienne vegetables and sesame dressing (GF)

Beef carpaccio with plum jelly, micro herbs and shaved shallots with a vinaigrette (GF)

House made king salmon gravlax, fried crispy capers, pickled shallots, mizuna, citrus cream fraiche and crisp bread

Confit rabbit and chicken terrine with cornichons and mustard served with a rocket and shallot salad with a vinaigrette dressing and crisp bread

House smoked chicken breast on a bean, beetroot, candied walnut and rocket salad drizzled with a lemon dressing (GF)

Medium rare lamb tenderloin on a feta, cherry tomato, olive, basil, pepper salad topped with dukkah and lemon olive oil (GF)

HOT ENTRÉES

Roasted harissa marinated prawns with a truffle cauliflower puree on blistered tomatoes (GF)

Twice cooked pork belly on oven roasted apple puree with a nashi slaw (GF)

Caramelised leek tart with a quenelle of balsamic onion and a rocket and parmesan salad

Fish and prawn ravioli on a wilted leek with a cream and white wine sauce

100 gram seared akaroa salmon on asian greens with a lemon, lime and coriander salsa (GF)

MAINS

Lamb rump on pumpkin mash, wilted cavolo nero and oven blistered vine tomatoes finished with jus (GF)

Medium rare lamb rack with a kumara, mint and red onion rosti, a trio baby carrots, pea puree and a red wine jus (GF)

Seared 200 gram Angus beef fillet on a cheddar and red onion potato crisp with wilted greens, beetroot relish, béarnaise sauce and red wine jus (GF)

PLATED DINNER OPTIONS CONTINUED

Pan-fried king salmon, golden sweet potato mash, roasted field mushrooms, oven dried tomato and wilted kale with béarnaise (GF)

Pan fried fish with herb crust on a parsnip puree, wilted green beans and golden beetroot with a lemon beurre blanc

Grilled pork cutlet with apple and walnut slaw, parsnip puree and jus garnished with crisp kumara

Oven baked chicken breast stuffed with cranberry, walnut, brie and rocket on a pumpkin puree with a chicken jus and cranberry glaze (GF)

SIDES

(GF & V)

Please choose one

Honey roasted potatoes with sesame seeds

Minted new potatoes

Potato gratin

Seasonal roasted vegetables

Mixed garden salad

Extra side \$4 pp plus GST

DESSERT

Chocolate tart with chocolate mousse, berry compote and white chocolate ice-cream

Kiwifruit frangipani tart served with kapiti vanilla bean ice-cream

Rich chocolate tart with raspberries and a quenelle of mascarpone

Strawberry sable with champagne sabayon and berry couli

Key lime tartlet with fresh cream and strawberries

Double chocolate hazelnut brownie with berry couli, cream and chocolate sauce

Baileys and dark chocolate panna cotta with a vanilla tuile and pistachio shards

Raspberry and white chocolate crème brulee

Flake and blackberry set cheesecake with marbled chocolate garnish and crème anglaise

Tea selection with fresh coffee

OPTION ONE Choose two options of entrée, main & dessert served alternate drop \$65.50 p/p plus GST

OPTION TWO Set entrée, choice of two mains, set dessert \$65.50 p/p plus GST

OPTION THREE Choose two options of entrée, main & dessert. Orders taken on night \$68.00 p/p plus GST

ADDITIONAL ENTRÉE OR DESSERT \$10.00 p/p plus GST

ADDITIONAL MAIN \$13.00 p/p plus GST