



# Kerr & Ladbrook

## Christmas Packages

### 2016 Season



## Christmas Plated Option One

**\$49+gst per person**

----- Tray served Gourmet Bites on arrival -----

Delectable Christmas flat breads with gourmet toppings

----- Alternately Plated Main -----

### Classic Roulade

Chicken & bacon roulade, potato & roast garlic mash w roasted red pepper caponata

### Lamb Rump

Roasted lamb rump, turmeric potato dauphinoise, apricots w feta & smoked eggplant puree

### **+ Table Centre Salad & Green Vegetables**

Freshly picked baby spinach leaves & mesclun salad w seasonal tomatoes, shaved radish & a balsamic & virgin olive oil dressing

Seasonal locally grown greens tossed with avocado oil & served warm at the table

----- Table Centre Petit Four Dessert -----

Dark & white chocolate dipped strawberries

Lemon curd & vanilla bean cheesecake

*Percolated Ozone Coffee, Herbal/English Breakfast tea selection served on a side table*



## Christmas Plated Option Two

**\$59+gst per person**

### ----- Canapés -----

French bruschetta w goat's feta whip & pickled cherry tomato

Braised lamb & rosemary Arancini w chipotle aioli

*To accompany your canapés...*

Delectable Christmas flat breads with gourmet toppings

### ----- Alternately Plated Main -----

Dukkah Chicken Roulade

Chicken roulade w sesame & hazelnut dukkah, carrot puree & a kumara & feta rosti

Beef Eye Fillet

Beef eye fillet w a caramelized onion butter crust, potato dauphinoise & a yellow mustard béarnaise

### **+ Table Centre Salad + Green Vegetables**

Freshly picked baby spinach leaves & mesclun salad w seasonal tomatoes, shaved radish & a balsamic & virgin olive oil dressing

Seasonal locally grown greens tossed with avocado oil

### ----- Vintage Petit Four Dessert Buffet -----

Lemon curd & vanilla bean cheesecake, Christmas mince tarts, chocolate dipped strawberries, baby raspberry panna cotta & chocolate eclairs

*Percolated Ozone Coffee, Herbal/English Breakfast tea selection served on a side table*



## Christmas Buffet Option One

**\$59+gst per person**

----- Tray served Gourmet Bites on arrival -----

Delectable Christmas flat breads with gourmet toppings

----- Buffet Main -----

Whole ham roasted on the bone w a spiced pineapple chutney glaze,  
mustards and apple sauce (gf/df)

Italian Marbella-baked chicken marinated in fresh lemons w black & green  
olives, garlic, virgin olive oil (gf/df)

Golden roasted gourmet potatoes w garlic, green olives & rosemary (gf)

Roasted kumara, crisp orchard apples & walnut salad w a classic Waldorf  
dressing (gf)

Asparagus (seasonal greens) w a lemon pepper hollandaise & toasted  
almonds (gf)

Classic Caesar salad with soft boiled egg, crisp cos leaves, smoked streaky  
bacon & creamy parmesan dressing (gf/df)

Basket of mixed fresh breads w flavoured butter

----- Vintage Petit Four Dessert Buffet -----

Lemon curd & vanilla bean cheesecake, Christmas mince tarts, chocolate  
dipped strawberries, baby raspberry panna cotta & chocolate eclairs

*Percolated Ozone Coffee, Herbal/English Breakfast tea selection served on a  
side table*



## Christmas Buffet Option Two

**\$69+gst per person**

### ----- Canapés -----

Slow roasted baby beef pies w blue cheese & caramelised onion  
Star anise spiced pork belly skewer w apple puree (gf)  
Field mushroom risotto ball w black garlic aioli

### *To accompany your canapés...*

Delectable Christmas flat breads with gourmet toppings

### ----- Buffet Main -----

Whole ham roasted on the bone w a spiced pineapple chutney glaze, mustards and apple sauce (gf/df)

Rosemary spiked lamb shoulder oven roasted w a cumin & thyme jus (gf/df)

Creamy mushroom & Marsala sauce drizzle over oven roasted succulent chicken thighs (gf)

Fresh new season potatoes w seeded mustard, fresh dill & pacific sea salt (gf)

Red & gold roasted kumara, hydro watercress, coriander leaves, crispy shallots & Greek fig vinaigrette (gf/df)

Pearl barley & wild rice salad w cranberries, fresh mango, cashews & a sumac, honey vinaigrette (gf/df)

Summer vine tomatoes w buffalo mozzarella, fresh basil & a lemon, garlic vinaigrette (gf)

Mixed garden leaf mesclun salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette

Basket of mixed fresh breads w flavoured butter

### ----- Vintage Petit Four Dessert Buffet -----

Lemon curd & vanilla bean cheesecake, Christmas mince tarts, chocolate dipped strawberries, baby raspberry panna cotta & chocolate eclairs

*Percolated Ozone Coffee, Herbal/English Breakfast tea selection served on a side table*

