

LUNCH MENUS

(for 20 or more attendees)

\$22.90 per person

L201

Fill your own rolls:

Choice of one carvery meat (specify your preference or Chef's choice),
buns, salad and condiments

Chef's selection of cakes and slices

Tea and coffee

L202

Chicken and leek pie

Broccoli, cashew, bacon and red onion salad

Chef's selection of cakes and slices

Tea and coffee

L203

Chicken and butternut lasagne

Rocket, semi dried tomato, olive and

pecorino salad

Scones with jam and cream

Tea and coffee

L204

(vegetarian)

Chickpea, roasted rosemary tomatoes with quinoa,
rocket and toasted almonds salad

Spinach and parmesan slice

Kumara scones with crème fraiche and
beetroot relish

Seasonal fresh fruit slices

Tea and coffee

L205

(vegetarian)

Vegetarian lasagne

Traditional Greek salad

Seasonal fresh fruit slices

Tea and coffee

L206

(vegetarian)

Pumpkin frittata with feta and onion jam

Porcini and forest mushroom vol au vent

Seasonal garden salad

Fresh fruit slices

Tea and coffee

\$26.50 per person

L207

Fill your own rolls:

Choice of one carvery meat (specify your preference or Chef's choice),
buns, salad and condiments

Bacon and egg slice

Chef's selection of cakes and slices

Tea and coffee

L208

Classic beef bourguignon with steamed rice

Spinach and parmesan slice

Roasted parsnip, kumara and mesclun salad,
manuka honey dressing

Chocolate brownie

Tea and coffee

L209

Chicken and cashew with rice

Mixed garden salad, capsicum sauce

Fish goujons

Seasonal fresh fruit slices

Tea and coffee

L210

Beef lasagne

Traditional coleslaw

Club sandwiches with assorted fillings

Banana cake with cream cheese icing

Tea and coffee

L211

Indian butter chicken with basmati rice

Broccoli, cashew, bacon and red onion salad

Club sandwiches with assorted fillings

Seasonal fresh fruit slices

Tea and coffee