

THE School Ball

BUFFET MENU



YOUR MAIN MEAL

Served as a Buffet

CARVING STATION

Lamb, beef & pork selection. Please select TWO of the following:

- Seared and roasted fillet of beef | Yorkshire pudding | jus and horseradish mayo
- Roasted pork ribeye with baked apple compote {GF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF}{DF}

CHICKEN & FISH SELECTION

Please select TWO of the following:

- Butter Chicken {GF}
- Citrus Chicken thigh on garlic mash with salsa verde {GF}
- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
- Creamy garlic Tuscan salmon with sundried tomatoes & spinach {GF}
- Goujons of house panko crumbed fish with dipping sauce

VEGETARIAN SELECTION

The below are included in your menu

- A medley of fresh seasonal vegetables {V} {GF} {DF}
- Vegetarian ravioli in a pesto sauce {V}
- Roasted garlic potatoes {V} {GF}

SALAD SELECTION

Please select FOUR of the below options:

- Fresh green salad {V}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {GF} {V}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {GF} {DF} {V}
- Potato with grilled kumara, spring onion, deli mayonnaise {GF} {V}
- Cranberry, almond & broccoli with poppyseed dressing {GF} {DF} {V}
- Quinoa with grilled spring vegetable, herb dressing {GF} {DF} {V}

DESSERT

Served as a Buffet

- Chocolate mousse served with fresh cream
- A selection of ice-cream
- Profiteroles with chef's selection of mousse filling
- Fresh fruit platter
- Chefs selection of homemade cheesecakes

BEVERAGES

Beverages included in your package are:

- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue and cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is passed on prior to your event.

Other menu options are available.

{V} – Vegetarian {GF} – Gluten Free {DF} – Dairy Free {VG} – Vegan

{C} – Served as a Carving Station

