

## The Rudolph 2018

~ fully serviced at your venue, including all crockery and cutlery and wait staff  
~ also includes Christmas cracker & napkins

### Social style

(served as platters directly on your table)

**\$60 p/p**

### The Beginning

Christmas grazing platters including antipasto vegetables, smoked salmon cream cheese mousse, smoked chicken & cranberry roulade, continental meats, local cheeses, house baked breads and crackers with our famous social pate

### The Middle

- Ginger marinated lamb cutlets on maple kumara puree (mint jelly and gravy)
- Herb crusted pork tenderloin with bacon & walnut roasted squash (spiced apple relish)
- Braised turkey fillets with gratin potato cakes and Cranberry sauce and stuffing balls
- Green beans with cashew & garlic butter
- Sesame buttered baby carrots
- Caesar style salad with crispy bacon, parmesan shavings and soft boiled egg

### The End

- Milk chocolate & Baileys mousse cups with shortbread wafer
- Mini pavlovas with raspberry compote and vanilla cream
- Salted caramel choux buns with white chocolate drizzle

### Tea and Coffee:

Your choice of filter coffee, teas and herbal infusions served with petite xmas mince pies