



High Country Feast

\$46.00 per person
Serviced - Minimum 40 people

Meats

Pork: Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Chicken: Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

Aged Beef: Seared, finished in the spit & accompanied by a creamy horseradish sauce

Canterbury Lamb: Canterbury's finest Lamb smothered in our chef's finest spices, spit-roasted to perfection & accompanied by mint jelly.

Whole Ham on the Bone Carved at the buffet table accompanied by whole grain mustard

This succulent & mouth-watering selection of meat is served with:

Salads

Choose any five salads from our Salad Menu - Home-style &/or Gourmet selections

And

Baby Potatoes: Tossed through herbed butter & fresh parsley

Breads: A selection of fresh bread rolls accompanied by butter

Gravy: Piping hot & a perfect to finish!

Desserts

Fruit Salad: Selection of fresh seasonal fruit to cleanse the palate

Lemon Meringue Pie: Tangy, gooey lemon curd settled in a sweet pastry crust & topped with a light and fluffy meringue- mouth watering!

Cheese Cake: Choice of gourmet flavours including Baileys, chocolate & decadent lemon

Pavlova: Made the Kiwi way, topped with fresh whipped cream & seasonal fruit

Comes fully served by our friendly staff, dressed buffet table, china, crockery and serving ware provided.

We do the clean up so you don't have to!!

Please enquire as to gluten & dairy free, vegetarian & vegan options