



Generic Menu for Exclusive Dining. **Samples only.** Some seasonal choices. Please talk to Kay about your expectations so she handcrafts you your ideal menu for your special occasion.

Choice: Plated or Buffet

Fingerfood

- Thai Pork Belly
- Avocado & Smoked Salmon
- Peking Duck Pancakes
- Courgette & Feta Fritters
- Grilled Prawns & Salsa Dressing
- Balsamic figs & Blue Cheese (in season choice)
- Asparagus rolled in Pastry (in season choice)
- Garlic Mushrooms
- Crab tartlets
- Leek Mushroom mini Quiches

A much more elaborate list of finger food can be found under:

<http://www.knapdale.co.nz/food/weddingmenu.asp>

Starters

- Mediterranean Peppers with feta cheese, anchovy and tomato
- Pesto mozzarella tomato tart
- Homemade Pasta Primavera (spring veggies & ham)
- Homemade Duck Terrine; Duck, duck livers, pistachios with bread & chutney
- Prawns with fresh pineapple salsa
- Lamb Apricot Kebabs
- Rocket, Ricotta Cheese Ravioli

Mains

- Beef, Whole Roast Scotch Fillet with relish & mustard
- Beef Salad
- Chicken
 - Star Anise Chicken on Bokchoi & Rice
 - Chicken Salad with Apricots, Almonds & Coconuts (Cold)
 - Persian Chicken Salad with Rice
 - Moroccan Chicken coated with Dukkah & served with tomato sce & rice
 - Butter chicken & Rice
 - Asian Chicken Salad with Soba Noodles & Coriander
- Lamb racks served on a salad of courgettes, feta, mint & olives
- Venison. Warm salad with prime venison slices on spinach, beetroot & feta and served with a cranberry dressing
- Vegetarian lasagna. Homemade ricotta, pumpkin, spinach, peppers & tomatoes
- Salmon
 - Hot smoked with green herb dressing & avocado
 - Asian glazed, vermicelli & coriander dressing
 - Baked & wrapped in puff pastry with pea puree
- Whole Ham baked over Guinness

Vegetables: (To be based around the main menu.)

- Hot roasted potatoes & onions
- Mixed roasted seasonal vegetables
- Peas & Beans & Lentils with mint pesto dressing
- Orzo carrots, currants & spices
- Orzo roasted pumpkin, oregano, feta & walnuts
- Panzonella Tomato. Toasted sourdough bread with tomato, cucumber, spring onion & olives
- Puy Lentil Salad
- Roasted Cauliflower with caper crumbs
- Tuna, Bean, Celery & Pasta Salad

- Bread, Baked and sliced or Rolls

Desserts (Some Plated) Examples

- Vanilla Paracotta with Berry Soup
- Individual Pavlovas & seasonal fresh fruit
- Lemon Tart
- Banoffie Pie's
- Chocolate Hazelnut Roll

- Mango & Pineapple Cheesecake
- Fresh fruit salad with Lemongrass Syrup
- Mango, Coconut Pavlova Roll
- Tiramisu

Costs

# of Guests	Cost excl of GST	# Finger foods	Starter	# Mains	# Vegetables/ salads	# Deserts
20-35	\$65	2	-	2	2	1
20-35	\$75	4	1	3	3	2
20-35	\$85	7	Choice of 2 Plated	4	4	3 Some plated.

Minimum 20 guests, additional surcharge for groups < 20 guests.
Discount available for groups > 35 and < 60 guests

Gourmet pizza nights:

Homemade Pizza's cooked in our wood fired pizza oven. Some finger food, pizza's and desert followed by tea or coffee.
\$50 per person.

Tranquility in a stunning rural landscape. Your party will be our exclusive guests.

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www.knapdale.co.nz

TRANQUILLITY IN A STUNNING RURAL LANDSCAPE