



EVENT FRENCH STYLE MENU

Starter, Two Mains, Sides and Dessert

STARTER - PLACED ON TABLES TO SHARE

European Bread Selection with a Trio of Dips

MAIN - PLACED ON TABLES TO SHARE ... SELECT TWO

Braised Shoulder of Lamb with Citrus Israeli Couscous, Mint and Feta Dressing **W**

Boneless Crispy Chicken Thigh with Sweetcorn, Tomato and Roasted Red Pepper Salad **GF W**

Angus Beef Sirloin on Roasted Pumpkin Puree with Garlic and Mushroom Confit **GF W**

Crispy Skin Salmon with Citrus Salsa and Basil Mayo **GF W**

Slow Cooked Pork Belly, Roasted Fennel and Apples with Apple Cider Jus **GF W**

Portobello Mushroom, Roasted Peppers and Fried Haloumi Stack
with Cherry Tomatoes and Salsa Verde **V GF W**

SIDES - PLACED ON TABLES TO SHARE

French Potato Gratin OR Gourmet Roasted Potatoes **V GF W**

Steamed Broccoli and Green Beans with Butter Fondue **V GF W**

Pear, Parmesan and Rocket Salad OR Fresh Green Leaf Salad with Lemon Vinaigrette **V GF**

PLATED DESSERT ... SELECT TWO (ALTERNATE SERVE)

Summer Berry Mess with Crushed Meringue, Berry Compote and Fresh Cream **V GF**

Sticky Ginger Pudding with Vanilla Mascarpone and Salted Caramel Sauce **V**

Raspberry and White Chocolate Crème Brûlée **V GF**

Chocolate Torte with Baileys infused Whipped Cream **V GF**

Citrus Syrup Cakes with Pistachios and Greek Yoghurt **V**

Served with Complimentary Tea Selection and Filter Coffee

V vegetarian **GF** gluten free **DF** dairy free **W** served warm

For special dietary orders a surcharge will apply. All prices are GST exclusive. Prices are valid until 1st April 2018.

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