

MT SMART FUNCTION CENTRE PLATED DINNER MENU

MAINS

Proscuitto wrapped breast of chicken filled w/ crab & chive farce on lemon & thyme risotto

Oven roasted beef fillet w/ kikorangi on white truffle oil mash & a bitter chocolate & port jus

Sweet chilli glazed salmon on wilted bok choy & wasabi mash

Honey mustard glazed lamb rack on kumara ginger mash; char grilled vegetables & a rosemary jus

Roasted pork loin w/ lemon & fennel stuffing medley of vegetables & a brandy cream

Pan smoked chicken breast w/ a sultana farce, olive oil mash, breaded tomato & an apple cider beurre blanc

DESSERTS

Spiced rose water poached pear w/ kiwifruit & honey ice cream

Lemon meringue tartlet w/ citrus anglaise & berry compote

Rhubarb & apple crumble w/ english custard & cinnamon cream

Vanilla panna cotta w/ berry conserves & honey glaze

Individual pavlova w/ lemon curd cream & berry conserve

All prices are exclusive of GST

Additional Labour charges may be incurred if less than 20 guests

Room hire is not included in the buffet price

All menus subject to price and selection changes

Hand crafted menus available at request