

## **SILKS LOUNGE**

### **PLATED DINNER OPTIONS**

#### **PRESET ON THE TABLES**

Deli rolls and herb butter **OR** artisan breads and Chef's dips

#### **COLD ENTRÉES**

Deconstructed prawn cocktail with chiffonade lettuce, lime and seafood dressing, lemon relish, crispy shallots and roasted prawns (GF)

Medium-rare beef salad with cherry tomatoes, red onion, mesclun, julienne vegetables and sesame dressing (GF)

House smoked salmon with sweet and sour fennel salad and an orange reduction (GF)

Chicken liver parfait with apple jelly and toasted brioche

House smoked chicken breast on a bean, beetroot, candied walnut and rocket salad drizzled with a lemon dressing (GF)

Medium rare lamb backstrap with pickled tomatoes, feta, mint and pea mousse topped with bacon crumb (GF)

#### **HOT ENTRÉES**

Roasted harissa marinated prawns with a truffle cauliflower puree on blistered tomatoes (GF)

Twice cooked pork belly on oven roasted apple puree with a nashi slaw (GF)

100 gram seared akaroa salmon on asian greens with a lemon, lime and coriander salsa (GF)

Medium 100grm fillet of steak on a beetroot mash, zucchini ribbons, bacon, tomato, herb salsa and jus

#### **MAINS**

Medium rare lamb rack with a kumara, mint and red onion rosti, a trio of baby carrots, pea puree and a red wine jus (GF)

Oven roasted medium eye fillet on a pink peppercorn mash, baby leeks, smoked tomato compote and jus

Baked chicken stuffed with feta, rocket, cashew nut and cream cheese on a kumara puree with greens and a chicken jus

Pan-fried fish of the day on a warm baby leek, potato, parsley, red onion salad with saffron mayo (GF)

Oven baked akaroa salmon on a dill, caper and chive mash with a citrus salsa and beurre blanc (GF)

## **SIDES**

### **Please choose one**

Minted new potatoes (GF, V)

Potato gratin (GF, V)

Seasonal roasted vegetables (GF, V)

Mixed garden salad (GF, DF, V)

Extra side \$4 pp plus GST

## **DESSERT**

Kiwifruit frangipani tart served with kapiti vanilla bean ice-cream

Key lime tartlet with fresh cream and strawberries

Double chocolate hazelnut brownie with berry couli, cream and chocolate sauce

Baileys and dark chocolate panna cotta with a vanilla tuile and pistachio shards

Raspberry and white chocolate crème brûlée (GF)

Mars bar cheesecake with a berry anglaise

Tea selection with fresh coffee

**OPTION ONE** One choice of entrée, main and dessert \$65.00 p/p plus GST

**OPTION TWO** Choose two options of entrée, main and dessert served 50/50 drop \$67.00 p/p plus GST

**OPTION THREE** Set entrée, choice of two mains, set dessert \$69.50 p/p plus GST

**OPTION FOUR** Choose two options of entrée, main and dessert. Orders taken on night \$72.00 p/p plus GST

**ADDITIONAL ENTRÉE OR DESSERT** \$13.00 p/p plus GST

**ADDITIONAL MAIN** \$15.00 p/p plus GST