

pulpkitchen

CATERING *Food by design*

Antipasto

A selection of cured meats, marinated vegetables, Cheeses, Pickles served on our lovely Rustic Boards – prefer a minimum of 40 pax

Sopressa Salami

Prosciutto

Pepperdews stuffed with Feta (GF/V)

Chilli & Garlic Moroccan olives (GF/V)

Asian Mushrooms (GF/Vegan/V)

Slow Roasted & Glazed Baby Beets (GF/V/Vegan)

Chicken Liver & Brandy Pate (GF)

Sweet Soy Glazed House Smoked Salmon with Lemon

Redcurrant & Cinnamon Glazed Ham of the Bone

Truffle & Parmesan Roasted Potatoes with Smoky Tomato Aioli (V)

Cornichons & Curried Pickled Onions

Spanish Chicken Drummettes with Salsa Verde

Kapiti Blue Cheese with Fig Chutney & Whitestone Brie

Aged Cheddar, Smoked Cheddar, Port Wine Cheddar

Puhoi Feta, Scented with Oregano & Lemon Chilli

Served with grapes, Artisan Breads with Roasted Pumpkin Hummus, Basil Pesto, Dukkah Spice with Extra Virgin Olive Oil