

pulpkitchen

CATERING *Food by design*

Wedding Plated Menu*

Entrée

Twice cooked Goats Cheese soufflé, Baby Herb Salad with Hazelnuts, Passion fruit Vinaigrette (V)
Roasted Cauliflower & Parmesan Soup with Truffle & Soft Bread Roll (GF)

Main

Roasted free range Supreme of Chicken with Gratin Potato, Winter Greens & Creamy Tarragon Sauce (GF)
Lamb Cutlets with Aubergine Relish, Red Onion, Tabbouleh, Thyme & Garlic Jus

To Finish

Warmed Sticky Date Pudding with Salted Butter Caramel Sauce & French Vanilla Ice-Cream
White Chocolate & Raspberry Pavlova Roulade with Raspberry Couli, Natural Yogurt (GF)

**Please note that this is an Alternate Drop Menu. Alternate Drop Menus include two dishes served alternatively around the table. Guests don't actually order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish. It's a way of giving your guests some flexibility without going to the expense of a full course choice.*

Wedding Menu Plated

Entrée

Pork & Bacon Terrine with Salad Greens, Apricot & Ginger Chutney, Ciabatta Toast & Baby Gherkins
Tea Smoked Akaroa Salmon Filet with Horseradish Cream, Slow Roasted Beets, Orange Glaze, baby Herb Salad & Ciabatta Toast (*We smoke our own Salmon on Site*)

Main Event

Herb crusted Rack of Canterbury Lamb with Slow Roasted Baby Vegetables, Potato Gratin, Cabernet & Thyme Gravy
Filet of Beef cooked medium with Truffle Potato Puree, Garlic Field Mushrooms, caramelized Shallots, Baby Spinach & Jus

To Finish

White Chocolate Mousse with Coconut Shortbread, Raspberry Couli
Pear Tarte Tartin with Salted Caramel & Vanilla Bean Ice Cream

Vegetarian Options

Twice cooked Goats Cheese soufflé, Baby Herb Salad with Hazelnuts, Passion fruit Vinaigrette (V)
Chickpea & Pumpkin Curry with Coconut, Carrot, Fresh Coriander & Lime Salad with Yogurt Raita & Chapatti
Creamy Porcini Mushroom Risotto, Black Garlic, Truffle Oil. Served with a Medley of Mushrooms, Porcini Powder a Petite Rocket & Pecorino Salad, Simple Vinaigrette

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French Style

To Start – *placed on Table to share*
Selection of Artisan Breads & Spreads

Main Event

Smoked Paprika & Redcurrant Glazed Carved Leg of Ham with Apple Mustard (GF)
Herb & Dijon Mustard crusted Loin of Beef with Béarnaise Sauce & Red Wine Jus
Braeburn Apple & Fennel Slow Roasted Pork Belly with Crackling, Watercress, Apple & Cinnamon Sauce (GF)
Sweet Soy & Mint Glazed Lamb Shank with Sesame & Orange Roasted Kumara
Juniper & Lemon Tea House Smoked Salmon with Mint & Citrus Labne (GF)
Breast of Chicken, wrapped in Streaky Bacon, Apricot Glazed with Sage Onion, Cranberry & Pistachio
Stuffing, Chasseur Gravy

Truffle Potato Puree with Thyme Crusted Parmesan (GF/V)
Rosemary & Garlic Roasted Gourmet Potatoes (GF/V/Vegan)
French Potato Gratin (GF/V)
Bouquet of Seasonal Vegetables with a Lemon Chive Butter Sauce, Tomato Confetti (GF/V)
Fresh Leafy Garden Salad with Green Goddess Dressing

Dessert

Your Wedding Cake – *we will cut & portion*